

Spicy Pop Pulled Pork

Servings : 18

Amount	Measure	Ingredient - Preparation Method
2		onion - peeled and quartered
1		whole pork butt
		salt and pepper
11	ounces	chipotle peppers in adobo sauce
2		cans dr pepper
4	tablespoons	packed brown sugar

Preheat oven to 300.

Place onions in bottom of pot. Sprinkle the pork with salt and pepper and place on top of onions. Pour the chipotles over the top, then pour pop over the top. Add brown sugar and stir.

Cover the pot, put it in oven and cook for at least 6 hours, flipping roast 2-3 times. When it is done, the pork will be dark.

Remove pork from pot and shred. Return meat to juice and serve.