

COFFEE AND BOURBON

pulled pork

»— The Vitals —«

Serves: Figure on 1 pound of uncooked shoulder per person.

Prep Time: 30 minutes

Cook Time: 6-8 hours

Supplies: Slow cooker like a Crock-Pot®

This recipe doesn't necessarily follow any regional barbecue standards but as, you will see, it doesn't really need to follow any guides. The coffee and bourbon add a robust flavor that is perfect for a summer day. It is especially delectable with cole slaw on a whole wheat bun.

»— What You Need —«

For the Brine

6 cups water

½ cup salt

½ cup sugar

2 bay leaves

1 T. peppercorns

1 tsp. tarragon or 5-6 inch fresh herb

1 tsp. basil or handful fresh leaves

1 tsp. oregano or 5-6 inch fresh herb

For the Shoulder

One thawed pork shoulder butt roast

1 cup apple cider vinegar

1 ½ cups ketchup

½ cup sorghum or molasses

½ cup strong black coffee

¼ cup bourbon

»— How To —«

Prepare the Brine

Combine water, salt and sugar in a pan and bring to a boil. Stir until dissolved then add rest of ingredients. Turn off heat. Cool completely then place pork and brine into Ziplock type bag or other sealed container. Place in fridge overnight.

Prepare the Shoulder

Place shoulder roast in Crock-Pot®. Add all other ingredients and turn crock pot on low. Cook for 6-8 hours. You can test it by putting a fork in the roast and if it pulls apart easily it's ready. It will be cooked through before that but it is most tasty if you can cook until it is falling apart. The shoulder is a unique cut. It has a considerable amount of fat and connective tissue that breaks down in the slow cooking process and becomes very juicy and flavorful.

After the roast is done remove the meat and cover with foil. Pour off the liquid into a sauce pan and reduce. Simmer on medium to medium low for as long as it takes to get the sauce as thick as you want it. Or you may simply shred the meat in the crock pot and serve on buns.

*Based on Food52's Pulled Pork recipe (<http://food52.com/recipes/24305-pulled-pork>)