

When I think beer I want to drink beer. Let's leave the Belgians and choose some less exotic yet full flavored product-robust porter? Amber ale? and serve the following made with pieces of meat found after the LSU/Arkansas game

Pulled Pork

7 pound pork shoulder, bone in
2 quarts water
2 15-ounce cans of chopped tomatoes
½ cup kosher salt
½ cup brown sugar
1 tablespoon chili powder
1 tablespoon paprika
1 tablespoon garlic powder
2 medium onions, chopped
2 cloves garlic, chopped

Combine all but vegetables (canned tomatoes, onions and garlic) in a freezer bag or covered bowl and refrigerate overnight.

Next day, remove meat from bag and let drip and warm for 30 minutes (reserve liquid for later) then place in the crock pot on a meat rack/saucer.

Cover meat with cans of chopped tomatoes, chopped vegetables, and 1 qt. reserved liquid from bag.

If you wish-

-Cajun - add cayenne

-Asian - add 2 tablespoons Hoison sauce +1 teaspoon sesame oil +1 tablespoon grated ginger

-Mexican - replace tomato can with Rotel and add 1 can enchilada sauce and 1 teaspoon cumin

-Indian - add 2 tablespoons biryana spice mix

-Thai - add 2 tablespoons 5 spices mix, 1 teaspoon ginger and ¼ cup chopped lemongrass

Set crock pot to **high** and cook for about 6 hours (or 10 hrs. on low) until meat reaches 200 degrees then turn crock pot off and let sit covered for 1 hour.

Take meat out and shred with a fork.

You can oven cook it instead setting temperature to about 200

THNX

Hank

Editors Note: Add this treasure to your collection. You will look back some day and be glad you did. Many thanks, Hank, for sharing,