

Portuguese Spicy Pulled Pork:

Courtesy of FamilyFoodie.com



- 4 1/2 pounds pork butt
- 1/4 cup brown sugar
- 1/4 cup paprika
- 1 Tablespoon onion powder
- 1 1/2 Tablespoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Sauce:

- 1/2 cup red pepper paste or puree
- 1/2 cup white vinegar
- 1/2 cup brown sugar
- salt and pepper

Instructions:

1. Cut the pork in half lengthwise for more surface area for the spice rub.
2. In a small bowl, mix together the paprika, brown sugar, onion powder, garlic powder, salt and pepper. This is your spice rub.
3. Massage the spice rub all over the pork. Make sure you cover the entire surface of the pork pieces. Work that rub!
4. Wrap each piece of pork tightly in plastic wrap - because there will be leakage! Refrigerate the pork overnight.
5. To make the sauce: in a small bowl, whisk together the red pepper paste, vinegar, brown sugar, and season with salt and pepper. Make sure the sauce is well blended.
6. Unwrap the pork and place the pieces in the slow cooker insert. Pour the sauce over the pork. Set on high for 5-7 hours or on low for 9-11 hours.
7. Check on the pork. You'll know it's done when it's fork tender.
8. Once it's done, with a slotted spoon or tongs, scoop the pork into a 9x13 baking dish. Let the remaining sauce in the slow cooker settle for about 5-10 minutes.
9. In the meantime, you can pull apart the pork with 2 forks. It should pull apart easily at this point. Cover loosely with foil.
10. With a large shallow spoon, degrease the sauce. Skim the grease from the top and discard. Once you've taken as much grease out as possible, pour the sauce over the pulled pork. Toss the pork until well coated.



Free Event



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