

## Pulled Pork Sandwich

Serves 8

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4# pork butt	1 gallon OJ
1 cup chopped garlic	2 dried Anaheim chiles cut in half
2 onions diced	Chili powder
4 cups canned chop tomatoes	4 cups chicken stock

In large container put pork butt, OJ, ½ cup garlic chopped, dried chilies, and 1 onion  
Let brine over night.

Take out of brine and rub with salt and chili powder

Grill on BBQ until golden brown on all sides

Place in roasting pan with remaining onion, garlic, tomatoes and chicken stock.

Cover pan and put in oven for 3 hours at 300, or until meat pulls apart

Take the liquid and puree for sauce

Serve on bun of your choice with cole slaw

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