

## Pulled Pork Sliders with Angostura® Bitters



ANGOSTURA® aromatic bitters adds rich flavor to pulled pork.

Similar to our Roast Beef & Gravy recipe, bitters is rubbed on the meat and added to the sauce.

This recipe may be made in a slow cooker; see directions below the Stove Top version.

### INGREDIENTS

*Angostura® Chili Rub*

2 Tbsp. ANGOSTURA® aromatic bitters

2 Tbsp. chili powder\*

1 tsp. salt

3 to 3-1/2 lbs. boneless pork shoulder roast\*

1 Tbsp. cooking oil (corn, safflower or canola)

*Angostura® Sauce*

1 can (15 oz.) unseasoned tomato sauce or two 8 oz. cans\*

1/2 cup packed dark brown sugar

2 Tbsp. cider vinegar

1 Tbsp. ANGOSTURA® aromatic bitters

1 Tbsp. chili powder

3 large cloves garlic, chopped

1 to 2 Tbsp. cornstarch, if needed for slow-cooker sauce\*

## METHOD

### Stove-top method

Stir together ANGOSTURA® aromatic bitters, chili powder and salt; let stand 10 minutes. Cut meat across the grain into 1-1/2 – 2" thick slices; trim excess fat. If needed, cut into chunks to remove some of the fat. Rub meat with chili mixture. Heat oil in a 8-quart pot or 9-10" wide, high-sided sauté pan with lid. Add meat and brown on both sides, about 15 minutes total. Remove meat to a plate; keep warm. (While meat browns, combine sauce ingredients.)

### **Angostura® Sauce**

Combine tomato sauce and remaining ingredients except cornstarch; stir well. Pour into hot, empty pan. Simmer 5 minutes, stirring and scraping bottom of pan. Return meat to pan; spoon sauce over meat. Cover and cook on low heat 1 hour 15 minutes, rearranging meat halfway through. Transfer meat to a plate; cover with foil to keep warm.

To thicken sauce if desired, let sauce cool in pan 5 minutes then whisk in cornstarch. Bring to a boil; continue to cook and whisk until slightly thickened.

To serve, pull meat apart with a fork or your fingers. Serve warm on buns, drizzled with sauce.

**Makes 7-8 cups pulled pork with 1-1/2 cups sauce (for approx 14 small sandwiches)**

### Slow-cooker method

*Total cook time about 4-1/2 hours*

Follow Stove Top directions for meat and sauce:

Place browned meat in a 5-6 quart slow-cooker. After sauce has simmered for 5 minutes in the same pan used to brown the meat, add sauce to slow cooker. Cover and cook on low for 4 hours (or high for 2 hours).

Turn off cooker and remove meat to a plate or cutting board; keep warm. Whisk 1 tablespoon cornstarch into hot sauce in slow cooker. Continue to whisk until sauce has thickened. Add an additional Tbsp. cornstarch, if desired.

**Makes 2+ cups sauce.**

Recipe by Rita Held

Rita Held Kitchen Notes:

**\* Kitchen Notes:**

- Chili powder brands vary. If you like it spicy, use a brand that has cayenne pepper or ground chipotle chiles.
- Boneless pork shoulder roast is also known as Boston butt roast.
- Brands of tomato sauce vary in consistency. If the cooked sauce seems thick enough, do not use cornstarch. Cornstarch will be needed for the slow cooker, however.

**Nutrition information per serving (14) without buns, using 3-1/2 lbs pork:**334.9 calories, 21.7g fat (7.3g sat fat), 81 mg chol, 20.2g protein, 12.2g carbs, 430mg sodium, 1.1g fiber