

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