

Michelle's Shredded Pork

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Recipe from: Michelle Day

Here's what you need:

- 1 3 - 4 pound pork shoulder or pork butt
- 1 beer or soda or 12 oz. apple juice
- 1-1/2 cups water
- 1 recipe of Michelle's shredded pork rub - see below
- 3 Tbs. canola or veg. oil
- salt & pepper

Shredded pork rub:

- 1 cup brown sugar
- 2 tsp. granulated garlic
- 1 tsp. onion powder
- 1 tsp. cumin
- 2 Tbs. chili powder
- 1/4 tsp. cayenne powder (optional for more heat)
- 1 Tbs. Pampered Chef southwest seasoning
- 1 tsp. salt
- 1/2 tsp. pepper

Preheat the oven to 300 degrees.

Preheat a 7qt. Dutch oven on med- hi and add 3 Tbl. oil. Salt and pepper the outside of the pork shoulder and add to the pan to sear. Sear on all sides until a nice brown color.

Add the rub mix to all sides and turn down the heat a little so it doesn't burn. Because it has brown sugar in it you will have to make sure and watch it closely. Add the beer, or soda and the water. Bring to a boil then cover and place in the oven and cook for 3-1/2 - 4 hours.

Here is what it looks like after 4 hours. Now shred with two forks. Serve with tortillas as taco meat or with rolls as just Shredded Pork. Yummy either way.

Enjoy!

I have only ever used my Le Creuset Dutch oven to cook this in, but I would imagine it would work in any stock pot that is oven proof or even in a crock pot. If you use a crock pot I would double the time and cook on low to med. Good luck.

Serves 8 - 10 people but is great to use the leftovers as BBQ pulled pork