

whip your crock out

# HOG IN A POT

SAVORY PULLED-PORK SANDWICHES FROM THE COMFORT OF YOUR OWN CROCK.

A miracle of set 'n' forget science, the Crock-Pot can transform the layman into a chef de cuisine with little more than meat and sauce. Don't believe us? Try this slow-cooker recipe created by Mike Fernandez of Vail, Colorado's much loved eatery **Moe's Original BBQ**. It's Southern deliciousness delivered with ski-bum simplicity.

## the ingredients

### BASICS

- >> 3-5 pound Boston butt pork cut
- >> 7-ounce can chipotle peppers in adobo sauce
- >> 2 tablespoons butter
- >> dill pickle chips
- >> 12 three-inch buns

### RUB

- >> 4 tablespoons seasoning salt
- >> 2 tablespoons brown sugar
- >> 1 tablespoon black pepper
- >> ½ teaspoon crushed red pepper
- >> 1 teaspoon garlic powder

### SAUCE

- >> 14-ounce bottle Kraft Original Barbecue Sauce
- >> 3 tablespoons brown sugar
- >> 2 tablespoons apple cider vinegar
- >> 2 tablespoons hot sauce
- >> 1 tablespoon rub
- >> 2 tablespoons ketchup
- >> 2 tablespoons yellow mustard
- >> ½ teaspoon black pepper

## the directions

1. Combine rub ingredients in small bowl.
2. Combine sauce ingredients in saucepan. Heat over low.
3. Cut pork butt in half and apply rub. Brown outside of meat on grill or in skillet. Place in Crock-Pot.
4. Add half the can of chipotle peppers (diced fine) and adobo sauce.
5. Combine 1 cup of sauce and 2 cups water. Add to Crock-Pot. Reserve remaining sauce.
6. Cook on low for eight hours or until pork is fork-tender.
7. Drain all liquid off meat and remove bone.
8. Shred pork with forks while removing fat.

### SANDWICH PREP

1. Spread melted butter on a bun. Grill until golden brown.
2. Add 1 tablespoon sauce on the bottom bun.
3. Add 4 ounces shredded pork.
4. Add 1 tablespoon sauce on meat.
5. Add 3 pickle chips and top bun. Chow.



Keri Bascetta