

MOUNT SALEM KITCHEN

Inspiring Palates  Since 2005

Pulled Pork – Mount Salem Style

INGREDIENTS:

- 1 ½ t. Black Peppercorn
- 1 ½ t. Cumin Seed
- 1.5 t. Coriander Seed
- ½ t. Whole Cloves
- 1 Stick Cinnamon (about 2 inches)
- 2 t. Salt
- 1 6-lbs. Pork Shoulder (Boston Butt), excess fat removed
- 2 Large Yellow Onions, peeled and cut into ½” rounds (circles, intact)
- 5 Large Garlic Cloves, peeled and ends trimmed
- 2 ½ C. White Wine
- 6 oz. Gewürz Sauce
- 6 oz. Distilled White Vinegar

METHOD:

1. Preheat oven 300°F. Combine black peppercorn, cumin seed, coriander seed, cloves, cinnamon and salt, then grind coarsely with a mortar and pestle or spice grinder. Rub this seasoning mixture all over the Pork Shoulder, let stand at room temperature while continuing this recipe.
2. Arrange onion in one layer on the bottom of a heavy-bottomed pot with tight-fitting lid, place the Pork on top; scatter garlic cloves around. Pour 2 C. of wine into the pot (reserve the rest). Cover and place in oven for 60 minutes. Meanwhile, combine the *Gewürz Sauce* and vinegar in a serving bowl or, ideally, a squeeze bottle, to dress the pulled pork when it is fully cooked and served.
3. Every hour – for the next 5 hours – check the pot to be sure it still has liquid on the bottom. After the fourth hour, spoon some of the pan solids and juices on top of the Pork Butt. After the fifth hour, remove the pot from the oven and place it on the stove top.
4. Scrape any solids from top of Pork Butt and transfer meat to a platter. If the pot has a lot of liquid, pour all but ½ C. off and add the remaining ½ C. of white wine, deglaze over medium-high heat. Add 2 T. of the Gewürz – Vinegar combination to the pot, stirring it into the sauce; turn off the heat.
5. Using two forks, pull the entire Pork Butt apart, right off the bones; the meat should be shredded or “pulled” in its entirety. Transfer to the pot, toss it in the sauce, on low heat. Correct for seasonings.

Serve immediately on sturdy split rolls, steamed white rice or mashed potatoes; accompany with coleslaw or pickled vegetables. Pair with your favorite crisp, dry beverage.