



COMPLETE EVENT PLANNING

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Maple Syrup Pulled Pork

Pulled Pork

1 Boston Butt Roast
Rubbed with:
1/2 cup chili powder
2 T Montreal Chicken Seasoning
2 T cinnamon
1 T sage
1 t cumin
1 T garlic powder
1/4 tsp cayene

Braise:

2 Carrots peeled and rough
chopped
6 stalks of celery rough
chopped
1 large onion rough chopped
6-8 cups chicken stock
1 cup maple syrup
1 cup ketchup
1 cup white wine

Sauce

3 Cups of the braising liquid
(fat removed) from the
pulled pork
2 C maple syrup
1 cup prepared ketchup
1 T chili powder
1 tsp cumin
1 tsp garlic powder
1 dash of cayenne



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Directions: Preheat oven to 350 degrees. Rub seasonings onto the pork roast and brown all sides in canola oil. Place in a roasting pan and top with 1 cup of maple syrup and put in oven. Meanwhile, sauté the carrots celery and onion. Add the ketchup and stir until it is browned. Add the wine and chicken stock and then add to the roast in the oven. The liquid should come up at least $\frac{3}{4}$ of the way. Braise for 4-5 hours until fork tender. You may need to add more liquid as it is braising.

Remove the roast and liquid, reserving the liquid and remove as much of the fat as possible. Take 3 cups of the liquid and mix with the ingredients for the sauce. Shred the pork with two forks and place it together with the sauce and put it back into the oven. Slowly simmer the pork until it's time to serve. Can be served at this point or can stay in the oven for up to 2 hours longer.