



- 1 - 5 pound bone-in pork shoulder
- 2 medium yellow onions, finely chopped
- 2 tablespoons chili powder
- 1 tablespoon cumin
- 2 teaspoons paprika
- 2 teaspoon cayenne pepper
- 2 teaspoons garlic powder
- 1/2 cup brown sugar
- 4 canned chipotle peppers in adobo, chopped (keep the adobo)
- 2 tablespoons of the adobo
- 12 oz. dark beer
- 3/4 cup ketchup
- 3/4 cup cider vinegar
- 1/2cup mustard
- 2 tablespoons tomato paste
- Olive oil
- Salt & Pepper
- Barbecue sauce of your choice
- Dill pickle chips
- 12 Kaiser rolls

Rinse and pat dry the pork. Trim off the excess fat. Season generously with salt and pepper. Heat a skillet with olive oil. Brown the pork evenly on all sides.

Heat a large pot with olive oil. Add the onions and cook for 15 minutes, stirring frequently, until lightly browned and soft. Add the chili powder, paprika, cumin, cayenne and garlic. Mix well and cook for 1 minute until aromatic.

Add the rest of the ingredients - except for the pork. Mix well and bring to a boil. Reduce heat and simmer, uncovered, for 10 to 15 minutes until sauce is thick.

Place the pork in the Crock-pot. Pour the sauce on the pork and coat well.

Cover the pot. Cook for 7 to 8 hours until you can separate the meat with a fork.

Remove the meat from the pot to a cutting board and allow to cool down for 10 minutes. Shred the pork using 2 forks and place it in a large skillet. Discard any excess fat that you might have missed. Skim away some of the fat from the sauce. Add 1/4 cup of sauce to the pork. Add enough barbecue sauce to the pork to make it juicy. Mix well and heat through.

Serve the pulled pork on the bottom part of a bun. Layer with pickle chips and cover with the top part of the bun. Serve with Cole slaw and potato chips. Enjoy!

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