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Citrus Braised Pulled BBQ Pork

The pork for this recipe is braised in orange juice and molasses. It slowly cooks for hours and is then shredded and drenched in bbq sauce. Mmmmm . . .

You will need:

4 to 5 pounds of pork butt

4 large oranges, juiced

4 large pieces of orange rind - whites removed

1/4 cup cider vinegar

1/4 cup dark molasses

Salt & Pepper

Olive oil

BBQ Sauce of preference

Rolls/ Pickle Slices

Heat a large pot with some olive oil. Generously season the pork with salt and pepper. Place the pork in the heated pan and brown evenly on all sides.

Place the browned pork into a slow cooker. Whisk together the orange juice, vinegar and the molasses. Pour over the pork. Place the orange rinds on the sides. Cook on low for 8 hours.

Remove the pork from the liquid and allow it to cool. Shred the meat - getting rid of the excess fat - and place it in a large skillet. Add as much bbq sauce as desired and mix well. Heat completely through. Serve pork inside rolls with extra bbq sauce and pickles. Enjoy!