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## **Cola Braised Pulled Pork**

I had a potluck last week and decided to make some pulled pork. This time I braised the pork in Coke, apple cider and beer. I braised it for 4 hours and then pulled it and mixed it with barbecue sauce. The final result was delectable!

Here is what you are going to need for this recipe:

6 pounds pork shoulder  
1 large white onion, sliced  
1 head garlic cloves, peeled and smashed  
12 thyme sprigs  
2 cups Coke  
1 cup apple cider  
1 12 oz. bottle beer  
1/2 cup cider vinegar  
Paprika  
Salt & Pepper  
Olive oil

Preheat the oven to 350 degrees.

Rinse and pat dry the pork. Season generously with salt and pepper. Rub with paprika.

Heat a braising pan with some olive oil. Brown the pork evenly on all sides. Remove from pan. Discard all but 2 tablespoons of any rendered fat.

Add the onions and cook for 4 to 5 minutes until soft and translucent. Add a splash of water to the pan and scrape off all the brown bits from the bottom. Layer the garlic and thyme on top of the onions.

Return the meat to the pan and place on top of the onion, garlic and thyme. In a bowl, whisk together the Coke, beer, cider and vinegar. Add the liquid to your pot. Bring the liquid to a soft boil and cover. Place the braising pan into the oven and braise for 4 hours.

Remove the pan from the oven and allow the meat to cool down. Pull the pork apart, using two forks. Place it in a large skillet. Add enough barbecue sauce to coat it and mix it well without mashing the meat. Heat through and serve in a roll with pickles and extra barbecue sauce if desired. This goes well with Cole slaw. Enjoy!

NOTE: You can make this pork in a crock-pot if desired. Simply brown the meat and add all of the ingredients. Cook on high for 6 to 7 hours.

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