



Citrus Chipotle Pork

1 – 5 pound pork butt
1 medium onion – finely chopped
2 garlic cloves – finely minced
4 chipotle peppers in their adobo – chopped
1 TBS cumin
1 tsp. paprika
1 TBS chili powder
½ tsp. cayenne
¾ cup cider vinegar
¾ cup ketchup
½ cup mustard
1 TBS oregano
2 TBS brown sugar
2 cups tangerine or orange juice
2 peels – white lining removed
Olive oil
Salt & Pepper

Preheat oven to 325 degrees. Heat a braising pan with some oil.

Trim the excess fat off the pork. Season generously with salt and pepper. Place in the hot pan and brown evenly on all sides. Set aside.

Add a little more oil to the pan. Add the onion and cook for 6 to 7 minutes until translucent and softened. Scrape the bottom of the pan to get all the brown bits. Add the garlic, chipotle, cumin, paprika, chili powder and cayenne. Mix well and cook for a couple of minutes until fragrant.

Add the vinegar, ketchup, mustard, oregano, brown sugar and citrus juice. Mix well. Return the pork to the pan. Add the citrus peels. Bring pot to a boil, cover and place in oven.

Braise pork for 4 hours. Remove from oven and allow sitting for a few minutes. Cool down and shred.

Place some shredded pork in a skillet with some BBQ sauce. Heat through and place inside a sandwich roll. Top with sliced pickles and serve. Enjoy!

