

Pulled Pork in Jack Daniels Sauce



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Makes 4 servings

2T olive oil	1T chili powder	1 ~ 14oz can diced tomatoes
1 onion, diced	2t cumin	1c beef broth
1 jalapeno pepper, minced	1t oregano	1/2c Jack Daniels
2 pounds pork roast, cubed	2 garlic cloves, minced	1c chicken broth
	1T tomato paste	

Heat olive oil in Dutch oven over medium heat. Add onion and jalapeno and cook until soft, about 5 minutes. Add pork and brown on all sides. Mix in chili powder, cumin, oregano and garlic. Cook 2 minutes. Add tomato paste and cook 3 minutes longer.

Stir in beef broth, Jack Daniels and chicken broth. Reduce heat to low. Cover and simmer 1 hour, then uncover and simmer until pork is extremely tender and shreds easily. Remove pork from liquid, using slotted spoon and set aside.

Increase heat to medium and boil liquid until reduced to 3/4c. Shred pork, using fingers, and mix into sauce. Divide pork between tortillas and top with shredded cheese.

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Debbie Spangler ~ Certified Personal Chef

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