

# Hawaiian BBQ Pulled Pork

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Ingredients:

¼ cup light brown sugar

1 tbl. ground coriander

1 tbl. garlic powder

1 tbl. onion powder

1 tbl. kosher salt

1 tsp. freshly ground black pepper

2 tsp. ground cinnamon

1 boneless pork butt or shoulder, fat cap scored (about 5 pounds)

Directions:

For the roast pork, in a small bowl, combine the brown sugar, coriander, garlic powder, onion powder, salt, black pepper and cinnamon to make a dry rub. Massage the rub over the pork, making sure to rub it in between the scored fat cap. Wrap the pork in plastic wrap and let it sit for 2 hours or overnight in the fridge.

Preheat the oven to 325° with the oven rack in the middle position.

Remove the plastic wrap from the pork and place in a Dutch oven with a lid. Cover and place in the oven to roast for 3 hours. After 3 hours, uncover and cook for another 45 minutes to brown the fat and cook until the pork registers 200° on an instant-read thermometer. Remove from the oven and let rest for 20 minutes.

Using two forks or your hands, pull apart the warm pork. Serve with Sweet Chile Sauce and Pineapple Salsa or your favorite BBQ Sauce... or use with tacos!

~ Credit: Jeff Mauro