



# Curry Barbecue Pulled Pork

From dulcetcuisine.com

- 3 lb boneless pork shoulder roast (Boston Butt)
- 2 T Dulcet Madras Curry Cooking Rub
- 1 c chicken stock
- 1 c Dulcet Mild Indian Curry Ketchup
- Buns

Optional: Coleslaw

1. Rub the pork roast with the Curry Spice.
2. Place the roast and stock into a dutch oven with a tight fitting lid.
3. Place the roast in a 275 degree oven and cook for 4-5 hours.
4. Remove from oven and allow to cool enough so that you can work with the meat without burning yourself.
5. Discard the cooking liquid, tear the pork with a fork or your hands, discarding any undesirable pieces of fat.
6. Mix the pork with the ketchup, on the stove top or back in the oven to heat thru.
7. Serve on your favorite bun, along with some coleslaw.

Serves 4

Hint: Can be made in a crockpot instead of a dutch oven. Read crockpot instruction guide for slow cooking meat as it will likely take longer than the oven preparation.

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