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## Maple Chipotle BBQ Pulled Pork

4-H Camp Whitewood  
Windsor, Ohio  
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1-800-967-CAMP

In small saucepan, cook slowly over med-low heat until well softened and beginning to caramelize:

- 3 Tablespoons olive oil
- 3 cloves chopped garlic
- 1 medium red onion, chopped

Add:

- |                             |   |
|-----------------------------|---|
| 2 cups plain tomato sauce   | 1 teaspoon black pepper                 |
| 1/2 cup maple syrup         | 1/2 teaspoon ground dry thyme           |
| 1/4 cup apple cider vinegar | 1 or 2 teaspoons ground chipotle powder |
| 1 teaspoon salt             |   |

Simmer slowly for 20-30 minutes or until reduced by 1/4, stirring often. When cool, puree in a blender until smooth. Makes 2 1/2 cups.

For the pork, dry rub a 5-6 lb. pork shoulder roast with a mixture of:

- |                              |                              |
|------------------------------|------------------------------|
| 1/2 teaspoon powdered ginger | 1 Tablespoon garlic powder   |
| 1 Tablespoon black pepper    | 1 1/2 Tablespoon kosher salt |
| 1 Tablespoon dry thyme       |                              |

Heat 4 tablespoons oil in a large skillet over medium heat and brown the roast on all sides. Transfer to a covered roasting pan. To the roasting pan, add:

- |                                   |  |
|-----------------------------------|--|
| 1 medium onion, chopped           | 1/2 to 1 teaspoon ground chipotle powder, according to taste |
| 3 cloves minced garlic            | 4 medium firm apples, peeled and chunked                     |
| 1/4 cup apple cider vinegar       | 2 Tablespoons chopped fresh thyme (or 1 teaspoon dry thyme)  |
| 1 1/2 cups chicken stock or water | 1 teaspoon salt  |
| 1/4 cup maple syrup               | 1 teaspoon ground pepper                                     |

Pour all over the roast and cover with foil then the pan lid. Roast at 300°F for 3-4 hours until meat is tender and falling off the bone. Remove the braising liquid to a saucepan, skim all the excess fat and reduce the liquid until thickened slightly. You can puree the sauce to smooth it out and incorporate the cooked onions and apples. Serve over the pulled pork.