



Roasted Pork Shoulder with Sweet Potato BBQ Sauce

Serves 6-8

Pork Shoulder

- 1 4-5lb bone-in pork shoulder
- 2 cups apple juice
- 2 tbs Trackside Butcher Shop Spice Rub or a blend of the following spices:
 - 1 tsp whole peppercorns
 - 2 tsp kosher salt
 - 1 tsp smoked paprika
 - 1 tsp garlic powder
 - 1 tbs oregano
 - 1 tbs coriander seed
 - 1 tbs cumin seed

Sweet Potato BBQ Sauce

- ½ large onion, diced
- ½ cup cooked sweet potato (skin removed)
- 2 whole chipotle in adobo peppers (1 if you prefer it less spicy)
- 3 tbs apple cider vinegar
- 6oz tomato paste
- 3 cloves garlic
- 1 tbs smoked paprika
- 1 tbs cumin powder
- 3 tbs local honey
- 2 cups water
- ½ teaspoon kosher salt
- 1 tsp olive oil

Directions:

Pork

- Preheat the oven to 200°. If making your own spice rub, add all spices to a mortar and smash with the pestle until the spices are roughly ground.

- Use paper towels to pat the pork shoulder dry on all sides. Rub the spice mixture over the entire roast, coating completely.
- Place the pork, fat cap side up, in a roasting pan and pour the apple juice into the bottom. Cover tightly with foil. Transfer to the oven to cook for 10-12 hours, until the meat is falling apart and the internal temperature at the center of the pork shoulder has reached around 200°. Timing will vary depending on the size of your pork shoulder. If you are using a boneless pork shoulder it will cook faster.
- Remove the pork from the oven. Transfer the pork to a double layer of clean tin foil and cover tightly. Allow to rest for one hour.
- Transfer the pork to a cutting board, reserving any juices that have collected in the bottom of the foil. Use two forks to pull the meat apart, discarding any large fatty pieces.
- Place the meat in a large serving dish and pour any reserved juices ovetop. Drizzle the sweet potato BBQ sauce onto the meat and toss to lightly coat. Serve with additional BBQ sauce alongside.

Sweet Potato BBQ Sauce

- Saute onions in olive oil until they begin to soften and become translucent, about five minutes.
- Transfer the onions to the bowl of a food processor and add the sweet potato, chipotle peppers, vinegar, tomato paste, garlic, paprika, cumin, honey, water and salt.
- Puree the BBQ sauce until very smooth. Transfer to a small pot and bring to a boil. Reduce to a simmer and allow to cook until the sauce has reduced and thickened, stirring frequently, for approximately 15-30 minutes. Taste and add additional salt and honey if desired.