



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.

Mary's Sweet & Sour Cabbage

Serves 4

- 1 medium head of red cabbage
- 1 teaspoon shortening
- 1/2 cup apple cider vinegar
- 1/2 cup sugar
- 1 teaspoon salt

Directions:

- Remove the core of the cabbage and slice thinly, then cut into smaller pieces.
- Add the shortening to a cast iron skillet and allow to melt before adding the cabbage, vinegar, sugar, and salt. Toss to combine and cook over very low heat for 2 hours, tossing occasionally, until the cabbage is wilted and has begun to caramelize on the bottom of the pan. Transfer to a dish and serve.

Brown Sugar Pie

Serves 8

Pie Crust - makes 3

- 3 cups all purpose flour

- 1/3 cup whole milk
- 1 tbs apple cider vinegar
- 1 beaten egg
- 1 tsp salt
- 1 cup lard

Pie Filling

- 3 eggs
- 2 cups brown sugar
- 1/2 cup heavy cream
- 1/2 cup butter, melted

Directions:

Pie Crust

- Preheat the oven to 425°. Sift the flour and salt into a large bowl. Add the egg, milk, and vinegar and use a fork to lightly bring the dough together. Cut in the lard with a pastry cutter until the dough is loosely blended (there will be small pieces of lard still visible).
- Liberally flour a clean surface and turn out the dough. It will be a bit crumbly. Knead until it just comes into a ball. Cut into three even mounds. Wrap two tightly in saran wrap and store in the freezer for future use.
- Roll out the remaining pie crust into a rough circle, about 1/8th of an inch thick.
- Grease a pie pan and transfer the crust to the pan. Press the crust into the bottom and sides of the pan, trimming off any excess dough that hangs over the edge. Crimp the edges of the crust and set aside while you prepare the filling.

Pie Filling

- In a large bowl, crack the eggs and whisk until well blended. Add the brown sugar and whisk to incorporate before stirring in the cream and butter.
- Pour the filling into the pie crust and transfer to the oven. Bake for 10 minutes at 425° and then drop the temperature to 350° and bake for an additional 30 minutes. Serve with freshly whipped cream.