



Pulled Pork with Bourbon-Peach Sauce

By Chef Veera Gaul, Ph.D.



Ingredients

- 2 teaspoons O&V [Smoked Paprika](#) *
- 3 tablespoons dark brown sugar
- 1 ½ tablespoon chili powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon cumin powder
- 1 teaspoon black pepper
- ½ teaspoon kosher salt

- 1 (2½ -3½ lb) boneless pork shoulder (Boston butt)
- 2-3 tablespoons O&V [Roasted Garlic grape seed oil](#) *
- ½ cup unsalted chicken stock
- ¼ cup O&V [IGP Balsamic vinegar](#) *
- ¼ cup plus 2 tablespoons O&V [Peach-Apricot vinegar](#) (divided) *
- 2 tablespoons molasses
- 2 tablespoons soy sauce
- 2 teaspoons crushed red pepper (less to taste)
- 2 tablespoons Dijon mustard
- ¾ cup O&V [Gorge-a-Peach Pepper Jelly](#) *
- 1 white onion, sliced
- 6-10 garlic cloves, thinly sliced
- ¼ cup bourbon

2 teaspoons cornstarch

Preparation

Trim excess fat off the pork shoulder. Combine the paprika, dark brown sugar, chili powder, onion powder, garlic powder, cumin, black pepper and kosher salt in a bowl. Rub evenly over the entire pork shoulder.

Heat 2 tablespoons of Roasted Garlic oil in a large skillet over medium-high heat. Add the pork to the skillet and brown on each side (adding more oil if needed). Remove and place in a 6-quart slow cooker.

Add the stock, balsamic vinegar, $\frac{1}{4}$ cup peach-apricot vinegar, molasses, soy sauce, Dijon mustard and crushed red pepper to the skillet. Stir in the pepper jelly and then pour over the pork. Add the onion and garlic to the slow cooker, cover and cook on LOW for 7-8 hours.

Remove pork from the pan, cool slightly and pull (shred) using two forks. Remove any visible onion and garlic pieces from the liquid in the cooker with a slotted spoon.

Place a large zip top bag in a large measuring cup or small mixing bowl. Pour the liquid from the slow cooker into the bag. Let it stand for 15 minutes until the fat rises to the top. Snip the bottom corner of the bag while holding over a clean skillet, and let the drippings into the skillet stopping before the fat pours into the skillet. Discard the fat in the bag.

Stir bourbon into the drippings in the skillet and bring to a boil cooking until mixture is reduced to about $1\frac{1}{2}$ cups. In a separate small bowl, mix together two tablespoons of Peach-Apricot vinegar with the cornstarch until smooth. Add to the skillet and bring to a boil stirring constantly until thickened. Add salt and pepper to taste.

Drizzle sauce over the pork and toss gently to coat.

Serves 10-12

Active Time: 40 minutes. Total Time: 8 $\frac{1}{2}$ hours

Notes

* The [Roasted Garlic Grape seed oil](#) has a nice high smoke point, deliciously garlicky and perfect for searing the pork. The [Smoked Paprika](#) adds earthy aromatic spice and outdoor smoked barbeque flavor.

* The [IGP Balsamic](#) and [Peach-Apricot](#) Vinegars provide a nice balance of sweet and acid to the meat and sauce as does the sweet heat of the **pepper jelly** (available at our Oil & Vinegar store in Greenville). As always, you can substitute these for other high-quality products, but the ultimate flavor of the dish may be altered as a result.

Categories: Entrée, Gluten Free, Dairy Free, Roasted Garlic Oil, Smoked Paprika, Peach-Apricot Vinegar, IGP Balsamic Vinegar, Gorge-A-Peach Pepper Jelly, Pulled Pork, Pork Butt, BBQ, Bourbon Peach Sauce,