

Cumin-Coffee Rubbed Braised Pork Shoulder



Sirve:

8 servings

Pieza:

Saladmaster Food Processor
4.5 Qt. Mini Braiser Pan with Cover (Limited Edition)

Valora: ☆☆☆☆☆

Contribuido por:

Cathy Vogt
Certified Health Coach & Natural Foods Chef
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Descripción de la Receta:

A dry spice rub is an easy way to add a lot of flavor into a long cooking piece of meat. After meat is browned, let the Mini Braiser pan work it's magic with slow cooking that results in tender and juicy meat.

4 pounds
bone-in -pork shoulder, trimmed of excess outer fat
2 tablespoon
fine ground coffee, medium roast
2 tablespoon
cumin, ground
2 tablespoon
coconut sugar or brown sugar
¼ teaspoon
chipotle chili powder, ground
1 teaspoon
garlic, granulated
12 ounces
amber ale

Preparación :

1. In a small bowl combine ground coffee, cumin, coconut sugar, chipotle powder, garlic and salt, stir to combine.
2. Rub trimmed pork shoulder all over with spice rub, giving it a generous coating. There will be extra spice rub, store extra in a covered jar for future use.
3. Seasoning pork can be done in advance, cover and let rest in refrigerator for 2-6 hours or overnight.
4. When ready to cook pork shoulder, Preheat Braiser pan over medium-high heat, until several drops of water sprinkled in pan skitter and dissipate, approximately 5 - 7 minutes.
5. Brown pork shoulder for 6-8 minutes on each side until it has a nice golden crusty exterior.
6. Pour beer over pork shoulder and cover with pan lid.

7. When Vapo-Valve™ begins to click steadily turn heat to low and cook for 3 -4 hours until meat is fork tender. Meat should easily come off of the bone.
8. Transfer pork shoulder to a clean bowl and remove meat, shredding pieces with two forks or your fingers. Remove and discard large pieces of fat, grizzle and bone.
9. Place shredded meat back in pan and toss with pan juices. Taste and season as needed, add extra dry rub if needed.
10. Serve shredded meat as is, on top of taco or tortilla shell, or as a filling for enchilada. Add to rice dishes or serve on soft roll.

Consejos:

- Substitute bone in for boneless pork shoulder, cooking time will be shorter.
 - Replace beer for beef stock or red wine.
 - Serve shredded pork shoulder on soft roll with pickles or a side of barbecue sauce.
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