



FINCH + FENNEL

Pork Butt

COOK TIME: 4-6 hours (can also be done in a slow cooker)

YIELDS: 10-15 servings

INGREDIENTS:

5 lb Pork Butt

6 Tbsp F+F Zesty BBQ Seasoning

Salt & Pepper, to taste

Olive Oil, as needed

Butter, as needed

2 Onions, julienned

4 Garlic Cloves, chopped

Chicken Stock or Water, as needed

2 bottles F+F Sweet Heat Honey Habanero BBQ Sauce



INSTRUCTIONS:

1. Preheat oven to 300°F.
2. Generously season the pork butt all over with F+F Zesty BBQ Seasoning, along with salt & pepper, using olive oil to help seasonings stick, if needed.
3. Let the meat rest in the fridge overnight, or for at least three hours.
4. Sear the meat on all sides in a Dutch oven, in olive oil & butter.
5. Remove the meat from the Dutch oven & set aside.
6. Julienne the onions & add to the pan on medium-high heat. Add more olive oil, if needed to deglaze the fond created by the meat. Add in chopped garlic & stir..
7. Return the meat to the Dutch oven & fill with F+F Sweet Heat Honey Habanero BBQ Sauce, until about half of the meat is covered.
8. Place in the oven at 300°F for 4-6 hours, until tender & falling apart.
9. Pull the meat apart, once cool enough to handle, adding more BBQ sauce to evenly dress the meat, & serve!

Enjoy!

