



FINCH + FENNEL

Apple Bourbon Pulled Pork

YIELDS: 3-4 Servings

INGREDIENTS:

- 3-lb Pork Shoulder
- Olive Oil or Butter
- 1 White Onion
- 1 jar F+F Effortless Apple Bourbon Pulled Pork Starter
- Salt & Pepper, to taste

INSTRUCTIONS:

1. Preheat your oven to 250°F.
2. Heavily salt & pepper your pork shoulder on all sides.
3. Bring a sauté pan to high heat & add some olive oil or butter.
4. Sear the pork shoulder on all sides until browned.
5. Julienne onion & add to a large roasting pan.
6. Place the pork shoulder on top of the onions & pour half of the jar of F+F Effortless Apple Bourbon Pulled Pork Starter over the pork.
7. Roast the pork shoulder in the preheated oven at 250°F for 5-6 hours, or until the internal temperature reaches 195°F. Flip the pork shoulder throughout the cooking process, if needed.
8. Remove the pork shoulder from the oven & let it rest before shredding.



Enjoy!

