

Pulled Pork Parfait



Ingredients

2 Tbsp / 30 mL EACH coarse salt and paprika
1 Tbsp / 15 mL packed brown sugar
2 tsp / 10 mL EACH garlic powder and dry mustard
1/2 tsp / 2 mL chipotle chili pepper
1 Tbsp / 15 mL canola oil
1 pork shoulder blade roast, boneless, well-trimmed, 3-4 lb / 1.5-2 kg
1/4-1/2 cup / 50-125 mL EACH apple juice and water

Directions

1. In small bowl, combine seasonings and spices.
2. Generously rub spice blend all over pork roast. Cover and refrigerate 8-24 hours.
3. Preheat oven to 325°F.
4. In large skillet, heat oil over medium-high heat.
5. Brown roast on all sides. Transfer pork to roasting pan.
6. Add apple juice and water to roasting pan.
7. Cover and bake for 3-3 1/2 hours, or until roast is falling apart.
8. Transfer roast to cutting board. Reserve cooking liquid. Let cool slightly for easier handling, about 10 minutes.
9. Using two forks, shred meat, discarding any fat. Transfer to serving dish and moisten with some of the cooking liquid.
10. To assemble, in heatproof glass, layer prepared baked beans, mashed potatoes, pork and coleslaw. Garnish with pickle spear.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 60
- **Cook Time (Minutes):** 210
- **Number of Servings:** 8-10