



Locals Choice Club

Recipes for Pairing with Locals Choice
Club December 2007 Selections

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Beer Braised Pulled Pork

Recipe adapted by Tim Hylas,
co-owner Locals Tasting Room

Ingredients:

1 5-lb. Pork butt with Bone

Dry Rub:

2 Tbsp. salt

Lots of fresh black pepper

2 Tbsp. chili powder

1 Tbsp. garlic powder

2 tsp. ground coriander

2 tsp. dry mustard

12 oz. Dark beer or ale
such as New Castle Brown Ale

6 cloves chopped garlic

Combine dry rub ingredients in a bowl, mixing well and rub all over pork butt.

Wrap in plastic wrap and refrigerate over night.

Preheat oven to 500 degrees.

Place unwrapped pork in roasting pan with sides. Cook at this high temperature for 45 minutes until dark browned and then remove from oven. Lower oven temperature to 325 degrees. Pour beer over the top of the pork and add chopped garlic around pork. Cover tightly with heavy foil or two layers of foil. Poke about 8 holes in the top of the foil for some heat to escape. Roast Pork 2½ hours additional until tender enough to come away from the center bone with ease.

Place the meat on a plate and pour the pan juice into a saucepan adding the below ingredients:

½ cup ketchup

2 Tbsp. whole grain Dijon Mustard

3 Tbsp. Worcestershire sauce

1/3 cup dark brown sugar

Bring to simmer and reduce by half and thicken, approximately 20 minutes.

Pull pork apart with 2 forks and pour sauce over until fully absorbed.

Enjoy with bottle of Topel Cabernet Sauvignon or Ramazzotti Ricordo Zinfandel Blend!

