

## Ancho Chile Rubbed and Pulled Pork

### Ancho Chile Rub

1/4 cup ancho chile powder  
1 tablespoons paprika  
2 teaspoons ground black pepper  
2 teaspoons dry mustard  
2 teaspoons ground coriander  
2 teaspoons dried oregano  
1 teaspoon ground cumin  
1 teaspoon chile powder  
1 teaspoon salt  
1 teaspoon Worcestershire powder

2 lb. boneless pork butt or 4 lb. bone-in pork butt  
1 cup chicken stock  
8 garlic cloves

### Cooking Directions

Combine all ingredients for rub; set aside. Cut each pork butt in half. Rub 1/4 of the rub over the pork butt, covering generously. Store remaining rub in an airtight container and save for another use. Meanwhile, line roasting pan with aluminum foil, leaving enough on the ends to fold up and seal; place pork in the center of the foil. Pour chicken stock and garlic cloves over pork. Bring the edges of the foil together and fold to seal. Cover roasting pan with another piece of foil. Bake at 300° for 5 hours. Cool slightly; shred.

Makes 8 servings.

Recipe courtesy of Brian Olenjack, Executive Chef, The Chisholm Club (Fort Worth, TX)

### Serving Suggestions

Shredded pork that is roasted instead of on the grill. Serve with fresh rolls, potato salad and vegetable mix. Recipe courtesy of Brian Olenjack, Executive Chef, The Chisholm Club (Fort Worth, TX)

### Nutrition Facts

Calories 251 calories

Protein 27 grams

Fat 14 grams

Sodium 280 milligrams

Cholesterol 93 milligrams

Saturated Fat 5 grams

Carbohydrates 2 grams

Fiber 0 grams

Boneless Pork Loin Roast with Herbed Pepper Rub

Hawaiian No-Imu Slow-Roasted Pork

Port Wine, Citrus and Cracked Pepper Glazed Boneless Ham

Home | [Privacy Policy](#) | [Site Map](#) | [Contact Us](#) | A Service of the National Pork Board  
© 2007 National Pork Board