

## **Spicy-Tangy-Sweet Pulled Pork from KellyintheKitchen**

### **INGREDIENTS**

1 large onion, peeled and cut into about 8 wedges  
3-4 lb pork shoulder  
salt  
1 tsp peppercorns (or 3/4 tsp pepper)  
1/2 tsp mustard seeds (or scant 1/2 tsp ground mustard powder)  
1 canned chipotle chile in adobo sauce, minced (more if you like it extra spicy)  
1 tbsp adobo sauce (the sauce from the canned chipotle chiles)  
2 bottles root beer (about 24 oz)

### **DIRECTIONS**

Preheat oven to 325 F.

Lay the onion wedges in the bottom of a Dutch oven or other large pot with a lid. Season the pork with salt.

If you're using whole peppercorns and mustard seeds, grind them up using a mortar and pestle until they're broken up but not pulverized. Sprinkle your pepper and ground mustard over the pork, and place it in the pot, on top of the onions.

Next, add the chipotle chile and adobo sauce to the pot, and pour in the root beer.

Cover the pot and put it in the oven for at least 3 hours (I cooked mine for just over 4 hours). Flip the pork over once during cooking.

There should be just enough sauce left in the pot to coat the pork, so add the shredded meat back to the sauce and stir.