

Pulled Pork

One 5 to 7-pound pork shoulder roast (or butt roast as it's called in my grocery store)

1 onion, quartered
1 Tbs chili powder
1/2 cup brown sugar
4 garlic cloves, peeled
1 tsp dried oregano
2 tsp ground cumin
1 to 2 Tbs salt, to taste
black pepper, to taste
3 Tbs olive oil
2 Tbs white wine vinegar
2 cups water

Preheat oven to 300°F.

Rinse the pork and pat dry. Pulse the onion, chili powder, brown sugar, garlic, oregano, cumin, salt, pepper, olive oil, and vinegar in a food processor until thoroughly combined.

Place the roast into a very large roasting pan. Pour the marinade over the pork and, using your hands, rub into every nook and cranny. Flip the pork and repeat. Add 2 cups water to the pan. Cover tightly with foil and roast for 6 to 7 hours, flipping once every hour.

Once the meat is fork tender, use a large spoon to scoop out most of the juices and reserve in a heat-proof bowl. (I do this because the juice tends to thicken/solidify too much during this next step.) Increase the oven temperature to 400°F and roast the pork uncovered and skin side up for 20 minutes, or until the skin is crispy. Remove from oven and let rest for 15 minutes.

Use two forks to pull apart the meat. Place on a large platter and pour reserved juice over top. Let juice sink into the shredded meat and set to enhance flavor and increase tenderness.

Serve as you wish.

Source: Adapted from The Pioneer Woman Cooks ([Book](#) and [Blog](#))