



### *Ingredients:*

- 1 x 3 lbs. boneless pork, shoulder, butt, roast
- 2 tbsp. paprika
- 2 tbsp. packed brown sugar
- 1 tbsp. chilli powder
- 1 tbsp. ground cumin
- 1 tbsp. dried thyme
- 1 tsp. salt
- 1 tsp. pepper
- 1 tbsp. olive oil
- 8 crusty rolls, halved

*continues...*

*l'art de cuisiner*

# STARK & WHYTE

## *La Cocotte ... "Tender Hickory Slow-Roast Pork"*

### *Method*

#### Pork Roast:

1. Preheat oven to 160°C / 325°F.
2. Combine paprika, brown sugar, chilli powder, cumin, thyme, salt and pepper.
3. Un-tie roast if necessary. Rub spice mixture over pork; transfer to bowl or re-sealable plastic bag. Cover and refrigerate for at least 4 hours or for up to 24 hours.
4. In a large Staub "Cocotte", heat oil over medium-high heat; brown roast on all sides.
5. Turn oven down to 105°C / 225°F.
6. Cover and place the "Cocotte" in oven and cook for 3 hours.

*Continues...*

### *Ingredients (cont.):*

#### Barbecue Sauce:

1 x 455 ml bottle hickory barbecue  
sauce

¼ cup packed brown sugar

¼ cup cider vinegar

½ tsp. hot pepper sauce

### *Method (cont.)*

7. Remove from oven and transfer pork to cutting board; tent with foil and let stand for 20 minutes to let cool.
8. Using 2 forks or hands, pull pork into shreds and place in large bowl.
9. Pour 1 ½ cups of the Barbecue Sauce over pork, tossing to coat. Pile onto rolls.
10. Drizzle with remaining sauce.

#### Barbecue Sauce:

In saucepan, bring barbecue sauce, brown sugar, vinegar and hot pepper sauce to boil. Reduce heat and simmer, stirring occasionally, for 5 minutes.

Serve with coleslaw and baked apples.

