



Ingredients

6046902	8/6-9#AV	1 EA.	BCH BLK	PORK BUTT BNLS 1/4 6-9#EA
6040760	12/3 LB	2 TSPNS	SYS CLS	SALT KOSHER FLAKE COARSE
9806415	6/18 OZ	1 TSPNS	IMP/MCC	SPICE PEPPER BLK GRND PURE
1821537	4/5LB	10 CLOVES WHL	SYS NAT	GARLIC PEELED FRESH JAR
7750243	4/5 LB	1 CUP CHOPPED	SYS IMP	ONION YELLOW DICED 1/4
5228713	6/14 OZ	1 TSPNS	IMP/MCC	SPICE CUMIN GRND
5228747	6/1 LB	1 TSPNS	IMP/MCC	SPICE CURRY POWDER
9806449	6/21 OZ	1 TSPNS	IMP/MCC	SPICE GARLIC PWDR
5229125	6/20 OZ	1 TSPNS	IMP/MCC	SPICE ONION POWDER
5229455	6/18 OZ	1 TSPNS	IMP/MCC	SPICE PEPPER WHITE GROUND
5228549	3/5.5 LB	1 TSPNS	IMP/MCC	SPICE CHILI POWDER DRK

Directions

1. IN A BOWL ADD ALL THE DRY SPICES EXCEPT FOR THE SALT AND COMBINE.
2. IN ANOTHER BOWL ADD THE WHOLE PORK BUTT AND SEASON ALL OVER WITH THE KOSHER SALT, NOW RUB THE PORK WITH THE SPICE MIXTURE USING ALL THE MIX.
3. PLACE THE PORK INTO A SHALLOW PAN, ADD THE WHOLE GARLIC AND THE CHOPPED WHITE ONIONS. ADD ABOUT 4 CUOS OF WATER. COVER AND PLACE INTO A PREHEATED 375 DEGREE OVEN FOR 3 HOURS.
4. AT ABOUT 2 ½ HOURS TAKE OFF THE COVER AND LET COOK THE REST OF THE WAY TILL IT GETS SOME COLOR.
5. TAKE PORK OUT AND LET REST, REDUCE THE SAUCE OVER HIGH HEAT BY HALF AND THEN STRAIN, SET ASIDE.
6. NOW IN A BOWL TEAR THE PORK APART INTO NICE SIZE SHREDS.
7. PLACE ABOUT 8OZ. OF PORK INTO A BOWL AND TOP WITH ABOUT 3 OZ. OF THE SAUCE.

Prep Time: ½ hour

CookTime: 3 HOURS

Servings: 8