



Tailgating Recipe

Recipes courtesy of Michael Symon, on behalf of The National Pork Board

Porky Burger

3 cups pulled pork in juices (about 12 ounces pulled pork)
2 pounds 96% lean ground pork
1/2 teaspoon salt
1/2 teaspoon ground black pepper
6 potato burger buns, split OR brioche burger buns
6 1/2-ounce slices Gruyère
1/2 cup pickled red onions OR very thinly sliced red onion, separated into rings
1/2 cup cilantro leaves

Form the ground pork into six 1/2-inch-thick patties. Season both sides of patties with salt and pepper.

Preheat grill to medium hot. Place pulled pork in a pot and place on the corner of a grill to keep warm. Place patties directly over heat. Grill, uncovered, for 8 to 10 minutes or until pork patties reach 160 degree internal temperature, turning patties over halfway during grilling. In the meantime, toast the buns on the grill.

Top the pork patties with cheese. Cover grill and grill about 30 seconds or until the cheese is melted.

Place burgers on bun bottoms. Using a slotted spoon, spoon pulled pork on top of burgers. Top with onions, cilantro and bun tops. Eat immediately!

Pulled Pork

1 1/2-pound bone-in pork shoulder blade roast
1/4 cup ancho chile powder
1 tablespoon smoked paprika
1 tablespoon whole coriander seed, toasted*
1 1/2 teaspoons cumin seed, toasted*
2 teaspoons salt
4 teaspoons *plus* 2 tablespoons olive oil
24 ounces Mexican beer
2 cups water
1/2 cup apple cider vinegar
2 tablespoons finely chopped canned chipotle peppers in adobo sauce
1 small onion, sliced and separated into rings
4 cloves garlic, chopped

Combine ancho chile powder, paprika, coriander seed, cumin and salt in small bowl; set aside.

Cut 2 large pieces of plastic wrap. Place plastic wrap pieces on work surface in a cross position. Place roast on top in the center. Rub 2 teaspoons of oil on top of roast; spoon and pat *half* of the spice mixture on top. Carefully turn over roast on plastic wrap. Rub *2 teaspoons* of oil on top; spoon and pat on the remaining spice mixture. Tightly wrap pork in the plastic wrap. Refrigerate for 8 to 12 hours.

Preheat oven to 300° F. Add the remaining 2 tablespoons of oil to a 6-quart heavy Dutch oven. Heat over medium-high heat. Unwrap roast and place in hot oil in Dutch oven. Cook on each side for 1 to 2 minutes or until spices begin to brown and appear slightly dry. Transfer roast to a plate. Remove Dutch oven from the heat. Slowly and carefully pour in beer, scraping brown bits from bottom of pan. Add water, vinegar, chipotle peppers, onion and garlic. Return to heat; bring to a gentle boil.

Add the pork roast to the hot liquid. Cover and bake in preheated oven for 2 1/2 to 3 hours or until pork is fork tender.

Transfer pork to a cutting board; cool slightly. Meanwhile, pour liquid through a fine mesh strainer; reserve 1 1/2 cups. Discard remaining liquid and solids. Shred meat using 2 forks; transfer to a medium container. Add the 1 1/2 cups reserved liquid. Cover and refrigerate until ready to use or for up to 2 days.

* To toast spices, place spices in a dry skillet. Heat and stir over medium heat until fragrant. Immediately remove spices from skillet.

Yield: 6 servings

Prep time: 45 minutes (pulled pork) plus 20 minutes (burgers)

Cook time: 2 1/2 to 3 hours (pulled pork) plus 8 to 10 minutes (burgers)

Ease of preparation: Moderate

Nutrition Information per Serving:

Calories: 850

Fat: 37g

Saturated Fat: 14g

Cholesterol: 170mg

Sodium: 1800mg

Carbohydrates: 55g

Protein: 64g

Fiber: 6g