

Main Course

Braised Beer Pork Tacos

**Gluten-Free*

It's time to get creative in the kitchen. Use the classic braising technique to bring out extra flavor without adding additional fat or salt.

You'll Need

- 3 pounds boneless pork shoulder
- 1 tablespoon olive oil
- 3 garlic cloves, diced
- 1 medium onion, diced
- 1 fresh Cubanelle, Anaheim or banana pepper, diced
- ½ can chipotle peppers in adobo sauce
- 1, 12 ounce bottle pale ale beer
- 1/8 cup apple cider vinegar

For the Spice Rub

- 1 tablespoon salt
- 1 tablespoon pepper
- 1 tablespoon chili powder
- 1 tablespoon brown sugar
- 3 teaspoons white sugar
- ½ tablespoon garlic powder
- ½ tablespoon onion powder
- ½ tablespoon cumin

Directions

- Combine ingredients that make up spice mixture. Then rub on the outside of pork shoulder until pork is completely covered. Set extra spice mixture aside.
- Let pork shoulder sit for 30 minutes.
- Pre-heat the oven to 325 and heat the oil a Dutch oven over medium high heat.
- Place the pork into the pot and sear on all sides, forming a crust.
- Remove the shoulder from the pot and place the veggies in the same pot.
- Saute the vegetables for a few minutes, then add the vinegar and the chipotles with adobo sauce.
- Stir together and scrape the bottom of the pot to free up extra flavorings.
- Return pork to pot along with beer and any excess spice from rub.



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Braised Beer Pork Tacos Continued...

- The liquid should come about half-way up the side of the pork.
- Bring the liquid to a boil, then cover and remove from stovetop and place in the oven.
- Cook the pork until it is tender and falls apart, about 2 ½ to 3 ½ hours. Check every 40 minutes and if liquid completely evaporates add more beer to pot.
- When pork is cooked, remove from oven and shred pork with a fork. The pork should be tender enough that it will fall apart with little effort.
- Serve in warmed tortilla shells with toppings of choice.

Play with Your Food

Suggested Taco Toppings

- Vinegar based Cole slaw
- Green salsa
- Squeeze of lime juice
- Diced tomato
- Shredded lettuce
- Diced red or green onion
- Cilantro