

# Easy Pulled Pork

(from ATK's [The Make Ahead Cook](#), via [The Frugal Girl](#))

3 pounds boneless pork butt roast, trimmed and cut into 2-inch pieces

2 tablespoons vegetable oil  
1 onion, chopped  
3 tablespoons paprika  
4 garlic cloves, minced  
1 tablespoon ground cumin  
1/4 teaspoon cayenne pepper  
1 cup water  
1 cup ketchup  
3 tablespoons molasses  
1 1/2 tablespoons packed brown sugar  
1 1/2 tablespoons Worcestershire sauce  
salt and pepper

To finish and serve:

1 tablespoon cider vinegar  
hamburger buns

Season pork with salt and pepper. Heat 1 tablespoon vegetable oil in Dutch oven over medium high heat. Brown pork chunks in two batches; set aside.

Add 1 tablespoon oil to Dutch oven (unless you have enough rendered fat) and saute onion until softened, about 5 minutes. Stir in paprika, garlic, cumin, and cayenne, and cook for about 30 seconds. Stir in water, ketchup, molasses, sugar, Worcestershire sauce, 1/2 teaspoon salt and 1/2 teaspoon pepper.

Nestle pork into sauce and bring to simmer. Cover pot and place in a 300 ° F oven; bake for 3 hours, or until meat is fork tender.

Using a slotted spoon, remove pork from sauce. When cool enough to handle, shred meat and return to sauce. Transfer to storage container and refrigerate until ready to serve.

To reheat, transfer pork mixture to Dutch oven and cook over medium heat, stirring regularly, until heated through (about 10 minutes). Adjust consistency with water if necessary and season to taste with salt and pepper. Serve on hamburger buns.