

New England Style Cranberry BBQ Pulled Pork

Fall in love with festive flavors with our New England Style Cranberry BBQ Pulled Pork. Sweet, tangy, and pull-apart tender, the addition of homemade cranberry sauce adds just the right amount of tartness to the pork. Use your NESCO Roaster Oven to achieve savory meat in just a few hours. We love to plate this dish with a side of flakey cornbread or [Macaroni & Cheese](#).

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

5 lb pork butt or shoulder

Dry Rub

1/3 cup brown sugar

1/2 tsp garlic powder

1 Tbsp cajun or southwest hot pepper mixed spice

1 tsp salt

1/2 tsp black pepper, freshly ground

1 dozen sandwich rolls

BBQ Sauce

1/2 cup dried cranberries

1/2 cup water

1 cup ketchup

2 Tbsp dijon mustard

1/3 cup granny smith apple, chopped

1/3 cup red onion, chopped

1/2 cup cider vinegar
2 garlic cloves, minced
1/2 jalapeno pepper, finely chopped
2/3 cup brown sugar
1/2 tsp salt
1/4 tsp black pepper, freshly ground
1/2 tsp red pepper flakes
1/2 tsp cinnamon
1/2 tsp allspice, ground

Instructions:

Dry Rub

1. Mix brown sugar, garlic powder, cajun spice, salt, and pepper in a small bowl. Rub all over the pork.
2. Wrap in plastic and refrigerate overnight or several hours.

Pork

1. When ready to cook, preheat **NESCO® Roaster Oven** to 400°F.
2. Unwrap pork and place in cookwell. Insert in roaster and cook 45 minutes until dark, golden brown. Cook an additional 1 ½-2 hours until meat is falling off the bone (internal temperature of 160-170°F).
3. Remove cookwell and let meat cool before shredding or pulling.
4. While meat is cooking, prepare sauce. Place cranberries and water in medium-sized saucepan. Heat on medium-high. Add remaining ingredients and stir. Cook 8-10 minutes, stirring occasionally, until flavors are blended.
5. Remove from heat and let set until needed or refrigerate. For a smooth sauce, place in blender and pulse 2 minutes. For a chunky sauce, leave as is (yield 2 cups).
6. Using your hands or 2 forks, pull pork apart and place in

large bowl. When done, stir in half of sauce and mix. Place rest of sauce in gravy bowl or creamer-type pitcher.

7. Return pulled pork to roaster to re-heat at 250-300°F (15 minutes) or keep warm until served. Serve on sandwich rolls with BBQ sauce on side. Serves 12.

Submitted by Donna Marie Ryan, Topsfield, MA.