

Recipes from **Chef William**



Brew-B-Q Pork Sandwich

1. 2 Tbsp. olive oil
2. 1 C. diced sweet onion
3. 1 C. diced sweet bell pepper
4. 1 Tbsp. minced garlic
5. 12 oz. *Chef William Chipotle Brew-B-Que Sauce*
6. 2 Tbsp. lemon juice
7. ¼ C. beer---recommend Dopple or Triple Bock
8. 2 Tbsp. dark brown sugar
9. 1 Tbsp. Dijon mustard
10. 1 Tbsp. Worcestershire sauce
11. 2 Tbsp. hot pepper sauce (Frank's Original or Tabasco)
12. 1 ½ Lbs. cooked shredded pork loin
13. 6 whole wheat buns

[Pork loin preparation: Season, sear, roast, shred—(4) steps. Season with salt and pepper then sear in hot fry pan. Roast seared pork loin in oven for 2 hours at 300 degrees. Remove and shred. Or—consider purchasing shredded prepared pork loin at the market and simply heat on stovetop.]

In a medium sized sauce pan over high heat, prepare the Brew-B-Q sauce by combining olive oil, onion, bell pepper, and garlic, and cook for 6-8 minutes. Add *Chef William Chipotle Brew-B-Q Sauce*, lemon juice, beer, brown sugar, mustard, Worcestershire, and hot pepper sauce, reduce heat and allow to simmer for 15 minutes. Blend in cooked shredded pork loin and warm through. Serve Brew-B-Q Pork on toasted whole wheat buns and enjoy!