



KILLOFIN HOME IRISH PRODUCTS

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Guinness Pulled Pork Sandwiches with Grilled Onions and Peppers

The way that you place the charcoal and peat is very important here. You will need to create an indirect heat source by dumping half the coal on one side and the other half on the opposite side. By doing this there should be very little coal directly under the pork shoulder.

This time we will put the pork in the smoker for 2 hours to get the smoke flavor then place it in the oven to finish.

INGREDIENTS

2 Tbsps. brown sugar	2.5-3 pounds boneless pork butt (may be labeled shoulder)
2 tsp. cumin	2 each 12 oz. bottles of Guinness
2 tsp. coriander	3 garlic cloves, smashed
2 tsp. smoked paprika	2 large white onions sliced
2 tsp. coarse salt	4 Red Bell Peppers
1 tsp. ground black pepper	6 Hamburger buns

2 Aluminum foil 1/2 sized pan (two are used for strength)

Meat thermometer (optional but very useful)

INSTRUCTIONS

Whisk all the dry ingredients into small bowl to blend. DO AHEAD: Spice blend can be made 2 weeks ahead. Store airtight at room temperature.

Rub the pork with the spice mix put the shoulder, Place pork, fat side up, in the foil pan then into the refrigerator for 24 hours. Remove from the refrigerator 3 hours before cooking, add 1 bottle of Guinness and bring the meat to room temperature.

Start 1 can of Charcoal. When glowing dump half of the coal on each side and place several chunks of peat on top. Close the lid for 5 minutes.

Run onions and peppers with some olive oil and cook briefly over the hot coals. Once charred and soft but slightly crunchy, set aside for later.

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Now, place the foil pan in the middle of the grill for 2 hours and add a few briquettes and another piece of peat at the 1 hour mark. At this time, you can also turn the pork over to expose the other side to a heavy dose of smoke and add more beer if dry. Total cook time in the grill should be about two hours.

You cannot really overcook the pork at this point. Go ahead and turn the oven on to 300 degrees.

After approximately two hours, remove the pan from the grill and place it into the oven until you have an internal temperature of 195 degrees or the meat begins to pull apart. Once cooked, remove it from the oven and allow it to rest for at least 30 minutes.

Use two forks or your hands to pull the pork into small bites. Toast the buns with a little butter and use a spicy mustard, mayo along with some of the grilled onions and peppers.

Enjoy!