



## Oktoberfest Prost Pork/Boston Butt

Beer braised pork butt  
Slaw  
Potato bun  
Yuengling Oktoberfest

**BEER BRAISED  
PORK BUTT**  
6 lbs. Boston butt  
4 cups Yuengling  
Oktoberfest  
½ cup fresh orange juice  
¼ cup kosher salt  
¼ cup sugar  
2 Tbsp. hot sauce

**SLAW**  
¼ cup rice wine vinegar  
2 Tbsp. honey  
2 Tbsp. olive oil  
16 oz shredded cabbage  
½ cup shredded carrot  
¼ cup thinly sliced onion  
1 tsp salt  
Salt and Pepper to taste

### **BEER BRAISED PORK BUTT**

Braise pork in covered dish with all ingredients at 300° F for 4 hours.

### **SLAW**

Mix all together and let sit for 30 minutes before eating.