



Lager Braised Pulled Pork

4 lb. pork butt or shoulder
2 Tbsp. olive oil
4 celery stalks, roughly chopped
4 carrots, roughly chopped
2 large yellow onions, roughly chopped
4 cloves garlic, peeled
3 sprigs fresh thyme

3-4 stems fresh rosemary
2 bay leaves
2 tsp black peppercorns
2 tsp coriander seeds
2 12 oz bottles Yuengling Lager
2 cup chicken stock
Salt and pepper

ROUX

2 Tbsp. unsalted butter
3 Tbsp. flour

Season the pork on all sides with salt and pepper. In a large Dutch oven, heat the oil over medium-high heat. Brown the pork on all sides, 3-4 minutes per side.

Remove pork from the pot and add the celery, carrots, onion, and garlic. Stir for 4-5 minutes until slightly softened, careful not to burn the garlic. Add the beer and chicken stock and stir, scraping up any bits on the bottom of the pot for 2-3 minutes. Add back the pork and aromatics. Place lid on the pot and put in a 325° F oven for 3-3 ½ hours. Remove pork and shred.

Strain the liquid and save for gravy. Can freeze in air-tight container for 6-8 months.

OPTIONAL

To make the gravy, first make a roux by whisking together 2 Tbsp. unsalted butter and 3 Tbsp. flour over medium low heat for 10-15 minutes.

Whisk the strained liquid from the pork into the roux and simmer for 20 minutes.

Yuengling
★ TRADITIONAL ★
LAGER

YUENGLING.COM/FOOD