

Pulled Pork Benedict

SERVES 6

4-5 lb. boneless or
bone-in pork butt
5 cloves garlic, halved
1 tbsp. salt
1 tbsp. black pepper
¼ tsp. cayenne pepper
¼ tsp. paprika
1 tsp. granulated garlic
1 tsp. chili powder
2 tbsp. brown sugar
2 cups water
1 cup pepper jelly
Drop biscuits (see page
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Kale salad (recipe
follows)
Poached eggs with
hollandaise sauce
(recipes follow)

Preheat oven to 350 degrees.

Prep the pork by cutting small slits in the roast and stuffing with garlic cloves. Season well with salt, black pepper, cayenne pepper, paprika, granulated garlic, chili powder, and brown sugar.

Transfer seasoned pork to a roasting pan and add water. Cover tightly with foil and bake for 2½ hours.

Remove pork from oven, uncover, and spread with pepper jelly. Return to oven and roast uncovered for an additional 30 minutes. When pork is tender, remove from oven and pull apart with a fork.

Serve over a buttered, toasted biscuit, split and topped with kale salad. Top with poached egg and hollandaise sauce.