



# Apple Chipotle Pork

This recipe was provided by Chef **Vishwa Mohan** from **AMS Food Services**

Yield: 50 servings

Serving Size: 250 ml

## Ingredients

- 5 kg Pork Butt
- 125 ml canola oil
- 50 g (40 ml) salt, kosher.
- 12 g (25 ml) black pepper, ground
- 60 g (100ml) Garlic, whole, peeled
- 1 bunch Cilantro
- 2.5 L Apple juice Tetra pack
- 2 tins (495 ml) Chipotle in adobo sauce
- 63 g (120 ml) Onion, chopped
- 300 g (750 ml) Celery, chopped
- 300 g (750 ml) Carrot, chopped

\*if using table salt, reduce to 30 ml

## Method

### Step 1

Marinate the pork butt with salt and pepper.

### Step 2

Heat the oil in a frying pan and hard sear the butt from all sides.

### Step 3

Place the pork butt in the braising pan and add all the remaining ingredients.

### Step 4

Cover with tin foil. Braise in oven at 300°F for 6 hours. Alternately, cook on high in Instant Pressure Cooker for 1 hour and allow natural release.

### Step 5

Cool it overnight in the liquid.

### Step 6

Remove the pork butt from the liquid and shred.

### Step 7

Strain the liquid and reduce to half. Incorporate back in pork as needed to keep it moist.



- Cook pork until internal temperature reaches 71° C for a minimum of 15 sec.
- Cooling: Cool to 4° C within the next 4 hours. If not achieved, throw out.
- Cold Holding: When cooled to 4° C, cover and store at 4° C. If more than 4° C for 2 hours, throw out.
- Reheating: Reheat to 74° C in less than 2 hours. If reheating takes more than 2 hours, throw out.