

Pulled Pork Wraps with Balsamic BBQ Sauce



WITH TEXAS MILLER'S BLEND EVOO + TRADITIONAL BALSAMIC

Ingredients

For the Pulled Pork:

- 3 lbs boneless pork shoulder
- 1 tablespoon Texas Miller's Blend EVOO
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 1 cup chicken broth

For the Balsamic BBQ Sauce:

- 1 cup ketchup
- 1/4 cup Traditional Balsamic Vinegar
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper to taste

For Assembling:

- 6 whole wheat or flour tortillas
- 1 cup shredded cheddar cheese
- 1 cup coleslaw mix



Notes

Directions

1. If using an oven instead of a slow cooker, preheat your oven to 325°F.
2. In a bowl mix salt, pepper, garlic powder, onion powder, & smoked paprika for dry rub.
3. Rub the dry rub mixture all over the pork shoulder, ensuring it's well coated.
4. **OVEN:** In a large oven-safe pot or Dutch oven, heat the olive oil over medium-high heat. Sear the pork shoulder on all sides until browned.
5. Pour in the chicken broth around the pork but not over it.
6. Cover the pot with a lid or aluminum foil and transfer it to the preheated oven. Cook for about 3 to 4 hours, or until the pork is fork-tender and easily shreds.
7. **SLOW COOKER:** Heat olive oil in a large skillet over medium-high heat. Sear the pork shoulder on all sides until browned.
8. Transfer the pork shoulder to a slow cooker. Pour the chicken broth around the pork in the slow cooker. Cover and cook on low heat for 7-8 hours or until the pork is tender.
9. In a medium saucepan, combine the ketchup, balsamic, brown sugar, Worcestershire sauce, Dijon mustard, garlic powder, and onion powder.
10. Place over medium heat & bring to simmer. Let the sauce simmer gently for 10-15 minutes, stirring occasionally, until thickens slightly. Season with salt & pepper to taste. Set aside.
11. Once the pork is cooked and tender, remove it from the oven or slow cooker. Use two forks to shred the pork directly in the pot. Mix it with the cooking juices to keep it moist.
12. Warm the tortillas according to the package instructions.
13. Apply pork and toppings onto tortillas as desired.