

Blue Cheese Cornbread Pulled Pork Sandwiches

*Chef Michelle - Aldi Test Kitchen
www.aldi-com*

Yield: 24 sandwiches

*1 1/2 to 2 pounds half pork loin, cut in half lengthwise
salt (to taste)
ground black pepper (to taste)
2 tablespoons vegetable oil
32 ounces beef broth
2 cups water
3 1/2 cups Sweet Baby Ray's original barbeque sauce, divided
1/2 onion
1 teaspoon paprika*
MUFFINS
*nonstick cooking spray
1 box (8.5 ounce) corn muffin mix
1 cup blue cheese crumbles
3 large eggs
1/2 cup super sweet corn
1/3 cup sour cream
1 tablespoon granulated sugar*

Preparation Time: 30 minutes

Cook Time: 3 hours

Season the pork loin with salt and pepper.

In a medium pot, heat the oil over medium-high heat. Sear the pork on each side until golden. Discard the excess oil.

Add the beef broth, water, two cups of barbeque sauce, the onion and paprika. Bring to a boil. Reduce the heat to a simmer. Braise, covered, for 2-1/2 to 3 hours. until fork tender. If necessary, add water halfway through the cooking process to keep the pork submerged.

Preheat the oven to 400 degrees.

Coat two twelve-cup muffin pans with cooking spray.

Prepare the muffins: In a medium bowl, combine the muffin mix, blue cheese crumbles, eggs, corn, sour cream and sugar. Stir until incorporated. Evenly distribute the mixture among the muffin cups.

Bake for 15 minutes. Allow to cool.

Preheat the oven to broil.

Reduce any remaining liquid from the pork by stirring over high heat until 1 to 1-1/2 cups of liquid remain.

Shred the pork. Press into a six-inch metal baking pan.

Stir in the remaining barbeque sauce. Broil for 10 to 15 minutes. Stir.

Broil for another 15 minutes to create a char on the pork.

Slice the muffins in half. Fill with pulled pork.

Serve.

This recipe produces extra pulled pork to be enjoyed on its own or as leftovers.

Per Serving (excluding unknown items): 1391 Calories; 72g Fat (46.9% calories from fat); 70g Protein; 115g Carbohydrate; 9g Dietary Fiber; 670mg Cholesterol; 6240mg Sodium. Exchanges: 0 Grain(Starch); 7 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 12 1/2 Fat; 6 Other Carbohydrates.