

## Pepper-Braised Pork and Homemade Hot Sauce

Recipe 256 of 365

Pile juicy, moist pulled pork into sandwiches, burritos, or quesadillas with cheese and anything else that strikes your fancy, and serve with the hot sauce for dipping.

I used Newman's Own limeade. ("Made with tart virgin limes," it says. As opposed to what other kinds of limes?)

TIME: 45 minutes active time

MAKES: 6 to 8 servings, plus lots of hot sauce

1 tablespoon vegetable oil

1 (2 1/2 pound) pork shoulder roast, patted dry, tied with string (most come tied)

Salt and freshly ground pepper

2 Anaheim chilies, tops cut off and cut into round slices (with seeds)

2 serrano chilies, tops cut off and cut into round slices (with seeds)

2 jalapeno chilies, tops cut off and cut into round slices (with seeds)

1 small red onion, chopped

6 cloves garlic, crushed

1 1/2 cups limeade

3 cups chicken broth

2 large peeled, pitted peaches, chopped

Heat a large, heavy pan over medium-high heat. When hot, add the oil, and swirl to coat the pan. Season the pork with salt and pepper, and cook the pork for 4 to 5 minutes per side, until well browned on all sides.

Transfer the pork to a slow cooker, add the remaining ingredients except the peaches, plus a teaspoon of salt and 1/2 teaspoon of pepper, and cook on low heat for 8 hours, turning over once during cooking (not crucial, but preferred).

When done, transfer the meat to a cutting board, remove the string, and shred with a fork and knife. Use as desired.

To make the hot sauce, carefully puree the cooking liquid, along with the peaches, in a blender or food processor. (This is best done in batches, unless you have an immersion blender, in which case you can whirl everything together right in the slow cooker.) Transfer to a large saucepan, and simmer for 20 to 30 minutes, or until sauce begins to thicken. Let cool to room temperature, then store in airtight containers in the refrigerator and use as needed.