

30-MINUTE SUPPER



INDOOR BARBECUED PULLED PORK

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WHY THIS RECIPE WORKS: Because we used pork tenderloin instead of the traditional pork shoulder, we were able to approximate the tender, shredded texture of pulled pork in a fraction of the time.

- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- Salt and pepper
- 2 pork tenderloins (1½ to 2 pounds total), cut into 1-inch-thick slices (see note below)
- 1 tablespoon vegetable oil
- ½ cup low-sodium chicken broth
- ½ cup barbecue sauce
- 3 tablespoons cider vinegar

1. Combine chili powder, paprika, garlic powder, ¼ teaspoon salt, and ½ teaspoon pepper in small bowl. Pat pork dry with paper towels and sprinkle all over with spice mixture.
2. Heat oil in large skillet over medium-high heat until just smoking. Add pork and cook until well browned, 4 to 5 minutes per side. Transfer pork to large bowl, tent with foil, and let rest 5 minutes. Using 2 forks, shred meat into bite-sized pieces.
3. Meanwhile, add broth, barbecue sauce, and vinegar to empty skillet, scraping up any browned bits. Simmer over medium-low heat until sauce has thickened, about 3 minutes. Stir in shredded pork and cook until heated through, about 2 minutes. Season with salt and pepper. Serve.

TEST KITCHEN NOTE: To make shredding the meat easier, trim the tenderloins well before cooking. Serve on hamburger buns with pickles.