

DAVINCI®

**Southern Style Pulled Pork with Chianti Barbecue Sauce,
Apple Fennel Slaw and Homemade Baked Beans**

Recipe by Karista Bennett of Karista's Kitchen

Pairs with DaVinci® Chianti



Southern Style Pulled Pork

4-5lbs boneless pork shoulder, halved

Salt

¼ cup dark brown sugar

1 teaspoon onion powder

½ teaspoon garlic powder

½ teaspoon black pepper

1 teaspoon ground allspice

½ cup apple cider vinegar

Slow cooker

Pre-heat a slow cooker on high.

Mix together the brown sugar, onion powder, garlic powder, black pepper and allspice.

Season the two pork shoulder pieces with salt and then brown on all sides. Transfer the pork pieces to the slow cooker and season with the brown sugar mixture. Making sure to cover both pieces of pork.

Pour the apple cider vinegar over the pork pieces, cover with the lid and turn the heat to low. Cook on low for about 7-8 hours or until the pork pieces are fork tender.

Tip: When using a slow cooker to prepare a pork shoulder or beef chuck, it isn't necessary to have a lot of liquid as the slow cooker allows these cuts of meat to cook in their own juices.

Once the pork shoulder is done, shred with two forks and keep moist with juices from the slow cooker.

Option: If you'd like, add a ¼ - ½ cup of the Chianti BBQ sauce to the pulled pork and serve with additional sauce on the side.

Serve with barbecue buns or slider buns, Apple Fennel Slaw and Homemade Baked Beans. And don't forget the Chianti!

Serves 6-8.

Chianti Barbecue Sauce

2 cups organic ketchup
1 cup DaVinci Chianti wine
3 teaspoons dry English mustard
¼ cup dark brown sugar
¼ cup unsulphured molasses
3 tablespoons Worcestershire
1 tablespoon balsamic vinegar

In a medium sauce pan over medium low heat stir together the ketchup, wine, mustard, brown sugar, molasses and Worcestershire. Bring it to a simmer, turn the heat to low and let the sauce simmer for about 10 minutes. Take the sauce off the heat and stir in the balsamic vinegar.

Because I like to use this sauce in my Homemade Baked Beans recipe, I usually double the recipe. It's a travesty when I run out of sauce! However, feel free to use a barbecue sauce of your choice in the Homemade Baked Beans recipe.

Serve the Chianti Barbecue Sauce with Southern Style Pulled Pork, Apple Fennel Slaw and Homemade Baked Beans. The sauce can be refrigerated in an airtight container for up to one week.

Serves 6.

Apple Fennel Slaw

One medium fennel bulb, thinly sliced or shredded and fronds saved

1 head of Napa cabbage, thinly sliced or shredded

2 cups shredded apples, or thinly sliced apples and spritzed with a little lemon juice

1 cup mayonnaise

¼ cup apple cider vinegar

¼ cup sugar

Dash of hot sauce, optional

Salt and pepper to taste

Whisk together the mayonnaise, apple cider vinegar and sugar until well combined. Season to taste with salt and freshly cracked black pepper. Set aside until ready to serve.

Gently toss together the fennel, cabbage and apples. Chop the fennel fronds and toss them on top of the slaw.

Dress the slaw with half the dressing, using more if needed, just before serving.

Serve with Southern style pulled pork and baked beans.

Serves 6-8.

Homemade Baked Beans

4 ounces bacon, diced

1-2 tablespoons extra virgin olive oil

3 15ounce cans navy beans, drained

1/2 cup Chianti Barbecue Sauce, or a barbecue sauce of your choice

1 small onion, finely diced

2 cloves garlic, minced

1 tablespoon Worcestershire

¼ cup molasses

¼ cup brown sugar

1 tablespoon balsamic vinegar

Medium to large baking dish

Heat the oven to 350F.

Heat a large skillet and cook the diced bacon. Transfer the bacon with a slotted spoon to a dish and set aside. Add a little olive oil if needed and sauté the onion. When the onion is golden and soft, add the garlic and sauté another minute longer. Add the bacon back into the skillet and stir in the beans.

Stir in the one cup of barbecue sauce, Worcestershire, molasses, brown sugar and balsamic vinegar.

Pour the beans into a baking dish and bake for about 30-45 minutes or until the beans are hot and bubbly.

Serves 6-8.