

# Pulled Pork Mac'n'Cheese

*This dish consists of all Ontario products. 15 Hour Collingwood Whisky Braised Pulled Pork, in a Homemade Hickory Cherry BBQ Sauce, Hidden under a 4 Cheese Macaroni, with Local Mennonite Bacon, Chives and a Parmesan Panko Crust*



***By: Sam Fuda & Jordan Clayton***

## ***Ingredients:***

### **Mac'n'Cheese**

2 Cups of Elbow Macaroni  
¾ cup of diced Havarti  
¼ cup of Cheddar  
½ cup of Goat Cheese  
1 cup of Parmesan  
¼ pound of butter  
1 ½ cup of 35% Cream

### **BBQ Sauce**

3 Cups of Tomato Base  
1 Cup of Molasses  
1 Tsp of Hickory Liquid Smoke  
12 Pitted and Minced Cherries  
3 Tbsp of Honey  
1 Cup of Brown Sugar  
2 Tbsp of Balsamic Vinegar

### **Pulled Pork**

3-5 lbs Pork Shoulder  
2 Onions  
1 Large Tomato  
Rosemary  
5 Cloves of Garlic  
1 Cup of Collingwood Whiskey  
1 Tbsp of Chinese Five Spice  
1 Tbsp of Paprika  
1 Tbsp of Cumin  
Salt & Pepper  
Bacon Bits and Chives for Garnish

## **Directions:**

1. Pat the pork shoulder dry and cover in all the dry spices and seasoning. In a crockpot, put Peeled Onions, Sliced Tomato, Peeled Garlic, Rosemary, Whiskey and 4 cups of Water. Drop in your pork shoulder and cook on low for 15 hours.
2. In a saucepan, put all the BBQ sauce ingredients except for the sugar, and bring to a boil. Once it has thickened up a little bit, add the sugar. If it gets too thick, thin it out with the braising liquid the pork is in. Pull the pork and toss in BBQ Sauce. Place in a large baking pan so it has an even layer on the bottom. Place in the fridge.
3. In a pot, put Havarti, Cheddar, Goat Cheese, Butter, and Cream. Boil until thick. If it is too thin add a little bit of Parmesan. Boil Macaroni, cool and toss in Cheese sauce
4. Layer The Mac'n'Cheese over the pulled pork, and cover the top with Parmesan, and Panko breadcrumbs. Cover in Tinfoil and back in the oven at 425 degrees for 10 minutes. Take off tin foil, and bake again until crust is golden. Approx. 10 Minutes. Garnish with Crispy Bacon Bits and Minced Chives