



# Chef's

## NOTES

Nothing says “peak summer” to me like the scallion and garlic butter we use at Trust. These vegetables mark a change in seasons for me, and signals the promises that summer brings: nice weather, afternoons spent in the backyard, family adventures both near and far. At Trust, we use this butter all season long. Scallions and garlic together create this robust, full flavor, and when the two are chopped and folded into the butter, it brings any dish you’re cooking up to an eleven. I use it to finish anything coming off the grill: steaks, chicken, pork, even vegetables. Trust us on this one, friends - this butter is absolutely fantastic.

- *Chef Brad Wise*

### **AUGUST OX BOX:**

**Sweet & Spicy Chicken**

**Pork Shoulder**

**Boneless New York Strip**

**Pollo Asado Chicken Thighs**

**Bacon & Caramelized Onion Sausages**

**Aussie Snags Links**

**Butchers Ground Beef**

**Trust Scallion & Garlic Butter**



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## I Sous Vide Barbecued Pulled Pork

### INGREDIENTS

- 1/2 cup molasses
- 1/2 cup liquid smoke, divided
- 6 tbsp soy sauce
- 12 cups cold water
- 1/2 cup diamond crystal salt
- 1/2 cup + 1 tbsp brown sugar
- 3lbs pork shoulder
- BBQ spice rub (*use your own or try ours: [thewisconsin.com/ox-box-blog](http://thewisconsin.com/ox-box-blog)*)

### ✓ STEP 1

In a large tub, whisk together cold water, salt, brown sugar, and half the liquid smoke.

### ✓ STEP 2

Place the pork shoulder in the brine and refrigerate for 48 hours.

### ✓ STEP 3

Whisk together molasses, the remaining half of the liquid smoke, and soy sauce in a small bowl to create a thick glaze.

### ✓ STEP 4

Pull the pork shoulder out of the brine and pat dry with a paper towel. Brush half of the glaze over the pork shoulder. Make sure it coats the entire piece of meat. Seal the pork in a ziplock or vacuum-sealed bag.

### ✓ STEP 5

Preheat immersion circulator to 164-degrees. Add the pork to the water (*make sure it's fully submerged*), and cook for 24 hours. If you don't have a lid, add a bunch of ping pong balls to your pot to prevent evaporation.

### ✓ STEP 6

Remove the pork shoulder from the bag and pat dry. Brush the remaining glaze onto the shoulder. Season heavily with your BBQ spice rub.

### ✓ STEP 7

Preheat the oven to 255-degrees. Place pork on a sheet tray lined with a baking rack and cook for 1.5 hours. If you're using a grill, set up two zones - indirect heat and direct heat. Heat to 300-degrees. Set pork in the indirect zone and cook for 1 hour, or until a nice bark has been achieved.

### ✓ STEP 8

Slice or shred, and serve with your favorite BBQ sides. We love mac n' cheese and elote.

