



Food Ideas



57 Great Recipes—One For Every Sport And Every Season



Pulled Pork with Root Beer BBQ Sauce—a great classic for sports fans!

(NAPSA)—An easy way to score big with sports fans is to present them with a tailgating feast. From football season to spring training—and every sporting event in between—a new cookbook by Heinz helps you do just that. Called “Touchdowns to Tailgating” (\$9.95, available at most major outlets), the book is filled with fun facts about football, brainteasers and 57 delicious recipes. Here’s an unusual recipe to delight sports fans:

Pulled Pork With Root Beer BBQ Sauce

- 1 8-pound pork shoulder**
- Salt and pepper**
- 2 garlic cloves, separated and peeled**

Root beer BBQ sauce:

- Reduce 1 2-liter bottle root beer to 1 cup**
- 1½ cups Heinz® Apple Cider Vinegar**
- ½ cup Heinz® Ketchup**
- ½ cup Heinz® Yellow Mustard**
- 2 tablespoons lemon juice**
- 1 tablespoon Heinz® Worcestershire Sauce**
- 1 tablespoon TABASCO®**
- 1 teaspoon kosher salt**
- 1 teaspoon black pepper**

To finish sauce:

- 2 tablespoons cold, unsalted butter**

Preheat oven to 225 degrees. Place the pork shoulder, fat side up, in large roasting pan and season well with salt and pepper to taste. Toss 2 heads of garlic cloves that have been peeled, but leave cloves whole around the pork. Cover well with heavy-duty aluminum foil. Slow-cook in the oven until tender and falling apart, and the internal temperature reaches 160 degrees. This should take about 6 to 8 hours. Remove from oven and let pork rest for 20 to 30 minutes. With two forks, pull apart meat into small chunks. Toss with the root beer BBQ sauce and serve. Root beer BBQ sauce: Reduce the root beer to 1 cup over medium heat in a large saucepan—this takes about 1 hour. Add the vinegar, ketchup, mustard, lemon juice, Worcestershire sauce, Tabasco, salt, and pepper. Stir well and simmer for 20 minutes. Finish the sauce by whisking in the cold butter for extra body and flavor. Serves: 6-8

TIP: Never use diet root beer in this recipe! The sugar in the root beer is critical to the success of the recipe.