

Perfect summer pairing from the Trius Restaurant kitchen.



## BBQ PULLED PORK

Makes 4 servings

### DRY RUB

3 tbsp paprika  
1 tbsp garlic powder  
1 tbsp brown sugar  
1 tbsp dry mustard  
3 tbsp coarse sea salt

### BARBECUE SAUCE

1 ½ cups cider vinegar  
1 cup yellow or brown mustard  
½ cup ketchup  
⅓ cup packed brown sugar  
2 garlic cloves, smashed  
1 tsp kosher salt  
1 tsp cayenne  
½ tsp freshly ground black pepper

1 (5 to 7 lb) pork roast, shoulder or Boston butt  
pan drippings from the pork  
12 soft buns  
slaw

Mix paprika, garlic powder, brown sugar, dry mustard and salt together in a small bowl. Rub the spice blend all over the pork. Cover with cling wrap and refrigerate for at least 3 hours, or overnight.

Preheat the oven to 300°F. Put the pork in a roasting pan and roast it for about 6 hours. Pork should register 170°F, or roast it until falling apart.

While the pork is roasting, make the barbecue sauce. Combine the vinegar, mustard, ketchup, brown sugar, garlic, salt, cayenne, and black pepper in a saucepan over medium heat. Simmer gently, stirring, for 10 minutes until the sugar dissolves. Remove from the heat and cool.

When the pork is done, take it out of the oven and put it on a large platter. Allow the meat to rest for about 10 minutes.

Wearing a new pair of rubber kitchen gloves shred the pork meat apart placing into a bowl; pour half of the sauce over. Stir so that the pork is coated with the sauce.

To serve, spoon the pulled pork mixture onto the bottom half of each bun, and top with some slaw. Serve the remaining sauce on the side.

## TRIOUS CABERNET SAUVIGNON 2015

\$15.95/BOTTLE  
LCBO# 587956

**GRAPE VARIETY:** Cabernet Sauvignon  
**APPELLATION:** VQA Niagara Peninsula  
**STYLE:** Medium-bodied and fruit-forward  
**ALCOHOL:** 13%

**FLAVOUR PROFILE:** Bright garnet colour with a wonderful bouquet of black currant and cherry, accented by notes of tobacco leaf and dried herbs. Flavours of juicy black currants, blackberries and spice fill the mouth and linger on the finish.

**WINEMAKER'S NOTES:** Each varietal received traditional skin contact, subtle French, American and Hungarian oak integration, and full malolactic fermentation before blending to produce a wine with a great balance between fruit and oak influence.

**BEST SERVED:** Serve at a cool room temperature of 16 to 18°C in large bowled red wine glasses. Drink now through 2020.



FRANK DODD, EXECUTIVE CHEF  
AT TRIUS WINERY RESTAURANT IN  
NIAGARA-ON-THE-LAKE, focuses on the finest regional and seasonal ingredients that enhance the wines from Trius Winemaker Craig McDonald.

everyday iconic *Trius*  
triuswines.com