

# COOK LIKE A STAR!



**Ina's**  
CHEESE  
FRITTATA



**Bobby's**  
BBQ  
FLANK STEAK



**Melissa's**  
PULLED  
PORK



TOASTED  
MARSHMALLOW  
STRAWBERRY  
SHORTCAKE

# food network

## magazine

# Summer FAVORITES!

# 132 GREAT RECIPES

## AMAZING TOMATO DISHERS

*Like this heirloom salad*

## FUN TREATS

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- Berry Tart
- Chocolate Cupcakes

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# Perfect 10

Melissa d'Arabian shows us 10 ways to use the ultimate leftover: pulled pork.

**Ten Dollar Dinners** host Melissa d'Arabian does all sorts of things to save money on food, but she has one major weakness: She doesn't like leftovers. "I'm notorious for not wanting to eat the same thing two days in a row," she says. Pulled pork, however, is an exception: You can turn it into completely different meals—Mexican one night, barbecue sandwiches the next. "It's my way to make sure I don't get bored," she says. Here's her base recipe, plus 10 ways to rethink it from her new book, *Ten Dollar Dinners* (\$25; Clarkson Potter).

## ALL-PURPOSE PORK SHOULDER

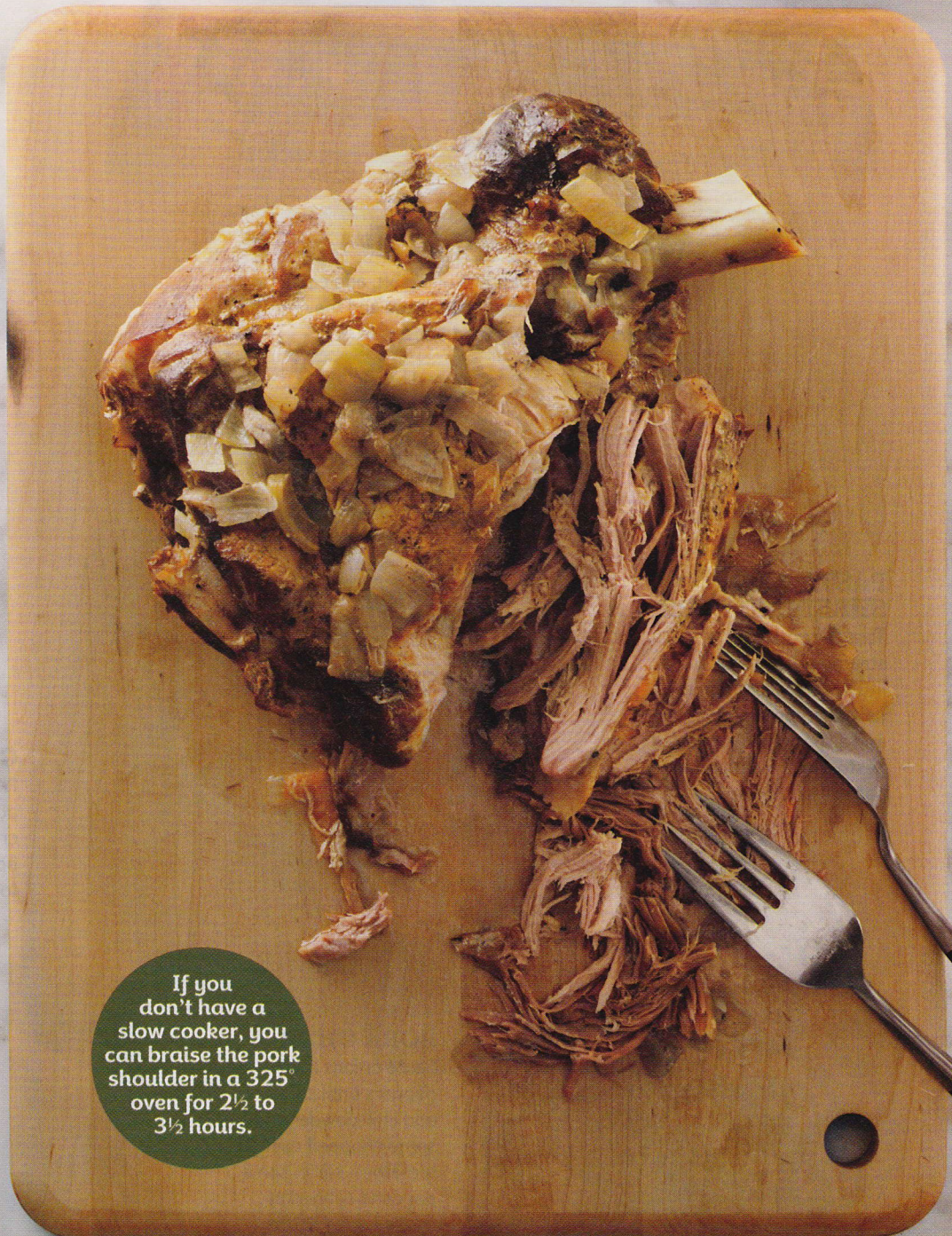
ACTIVE: 10 min | TOTAL: 5 hr 10 min | SERVES: 8

- 1 3-to-4-pound boneless pork shoulder (or 4½-pound bone-in pork shoulder)
- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper
- 1 onion, roughly chopped
- 4 cloves garlic, finely minced or pressed through a garlic press
- ½ cup dry white wine

**1.** Rinse the pork, place on a cutting board, pat dry with paper towels and rub in the salt and pepper. Set the pork in the bowl of a slow cooker, scatter the onion over the pork, sprinkle in the garlic and add the wine. Cook until the meat easily pulls apart with a fork, about 5 hours on high or 8 hours on low.

**2.** Turn off the slow cooker and transfer the pork to a platter. Use two forks to shred the meat.

If you don't have a slow cooker, you can braise the pork shoulder in a 325° oven for 2½ to 3½ hours.



Turn for 10 ways  
to use the pork.



## 10 Ways to Use Pulled Pork



### PORK SLOPPY JOES

Sauté onions and peppers until soft, add equal parts ketchup and barbecue sauce and the pork, and heap on warmed buns.

### PASTA AND SHREDDED PORK

Toss the pork with steaming-hot pasta, a little pasta water, some halved grape tomatoes and a spoonful of prepared pesto. Finish with grated parmesan cheese.



### PORK TAMALES

Place the pork in a baking dish, toss with salsa and top with your favorite cornbread batter. Bake at the oven temperature instructed in the cornbread recipe until the cornbread is cooked through.



### CARNITAS-STYLE PORK TACOS

Fry chopped jalapeños in some oil, add the pork, season with salt and brown until it's crispy around the edges (you can brown both sides if you like). Pile onto warmed corn tortillas and finish with a squeeze of lime.



### PORK CHILI

Sauté onions and peppers until soft, add chili powder and some chopped canned tomatoes, stir in some pork and canned or cooked dried beans and heat through.





### PORK BURRITOS

Wrap leftover rice in a tortilla with smashed beans, pork, chopped tomatoes, shredded lettuce, grated cheese, salsa and sour cream.



### BARBECUED PORK SANDWICH

Mix together three parts barbecue sauce with one part white vinegar and toss with the pork. Pile on a toasted bun and top with crunchy coleslaw.



### PORK TURNOVERS

Cut 6-inch circles out of puff pastry and add a spoonful of pork and some grated cheese. Fold, crimp and bake according to the puff pastry package instructions until golden.

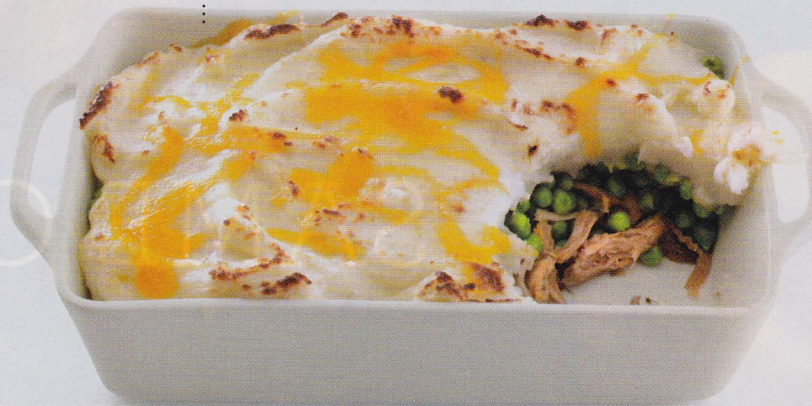
### PORK HASH

Sauté onions and peppers until soft, add diced potatoes and cook until tender. Stir in the pork and serve with eggs.



### PORK SHEPHERD'S PIE

Place the pork in a baking dish and top with cooked peas and then a layer of garlic mashed potatoes. Sprinkle with grated cheese and bake until warmed through.



Find these and other money-saving weeknight dinner ideas in Melissa's new book, *Ten Dollar Dinners* (\$25; Clarkson Potter).

