

Barbecue Spaghetti



Ingredients

- 3 cups canned tomato sauce
- ½ cup cane syrup
- 1½ tbsp. apple cider vinegar
- ¾ tsp. ground allspice
- ½ tsp. ground cinnamon
- ½ tsp. cayenne
- Pinch ground cloves
- Kosher salt and freshly ground black pepper, to taste
- 1 cup chopped pulled pork
- 1 lb. dried spaghetti

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 6-8
- [Source](#)

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

Rate

Directions

1. In a 4-qt. saucepan, bring tomato sauce, syrup, vinegar, allspice, cinnamon, cayenne, cloves, and salt and pepper to a boil over medium-high heat.
2. Cook, stirring, until thickened, about 10 minutes. Add pulled pork; cook until heated through.
3. Meanwhile, bring a large pot of salted water to a boil and add spaghetti; cook until al dente, about 7 minutes. Drain and toss with the sauce.

Last update: 2024/01/07
13:33

recipes:pasta:barbecue_spaghetti https://wiki.blessyourhe.art/doku.php?id=recipes:pasta:barbecue_spaghetti

[tomato sauce](#), [vinegar](#), [cinnamon](#), [barbecue](#), [pulled pork](#), [pork](#), [pork shoulder](#), [southern](#), [spaghetti](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:pasta:barbecue_spaghetti

Last update: **2024/01/07 13:33**

