Indoor Pulled Pork

1 cup chicken broth

2 Tablespoons molasses

1 Tablespoon sugar

1 Tablespoon liquid smoke

1 teaspoon unflavored gelatin

2 pounds boneless, skinless chicken thighs

1 recipe barbecue sauce

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Bring broth, molasses, sugar, 2 t. liquid smoke, gelatin and 1 t. salt to a boil.

Add chicken and return to a simmer.

Reduce heat, cover and cook 25 minutes.

Remove chicken.

Pour liquid through a strainer and let settle 5 minutes.

Skim fat from to of liquid and save. ​

Use tongs to squeeze chicken into bite sized pieces.

Combine chicken, 1 cup barbecue sauce, 1/2 cup reserved liquid, 3 Tablespoons reserved fat and 1 t. liquid smoke.

Cook over medium heat until liquid has absorbed. (About 5 minutes)

Season with salt, pepper and hot sauce.

Serve with remaining barbecue sauce.