

CAROLINA BBQ PORK BUTT

SERVES 20 Sam Hart

Combine all dry ingredients and rub into the meat, making sure to get all crevices covered.

Place meat in a deep roasting pan with the fat cap facing up. Add the beer and apple cider vinegar to the pan; liquid should cover about two-thirds of the meat (add additional beer or water as needed). Cover pan tightly with aluminum foil. Bake at 200° for at least 24 and up to 36 hours.

Remove from oven and let stand at room temperature until the meat is just cool enough to handle while wearing kitchen gloves. Pull the pork apart, removing any excess fat, and letting the meat fall into the liquid in the pan. This is vital; if you remove it from the liquid before it cools, the meat will dry out.

Let the shredded meat cool to room temperature and strain almost completely. Reserve the liquid and refrigerate. If not serving right away, you may refrigerate meat for up to one week.

Reheat in a large skillet over low heat or in a covered casserole dish at 300° for about 30 min, stirring once.

While the meat is heating, remove and discard the solidified fat from the top of the reserved liquid. Transfer liquid to a saucepan and place over medium heat until reduced by about half. Serve with warmed meat.

DEEDEE'S NOTES:

- You will need to start preparation at least 24 hours in advance of serving.
- If you are pressed for time, you may substitute the Slow-Cooker Barbecue recipe from p. 174 of your guide.

INGREDIENTS

5 lbs pork butt
2 tbsp mustard seeds
2 tbsp salt
1 tbsp crushed red pepper
1 tbsp ground black pepper
1 tbsp ground mustard
1 tbsp smoked paprika
1 tsp cayenne pepper
1 tsp Liquid Smoke, optional
1 tsp cumin
2 cans lager beer
½ cup apple cider vinegar

