



Sweet G's BBQ Pulled Pork Recipe

1 Bone-in pork shoulder roast (8-10 pounds)

Dry rub:

¼ Cup packed maple sugar

¼ Cup sweet paprika

4 Tablespoons sea salt

3 Tablespoons fresh ground black pepper

2 teaspoons onion powder

2 teaspoons garlic powder

1 teaspoon chili powder

1 teaspoon cayenne pepper

½ teaspoon dry mustard

Wet mop:

1 cup cider vinegar

6 oz. beer (domestic or light is best)

2 tablespoons maple sugar

2 tablespoons sea salt

2 teaspoons fresh ground black pepper

2 teaspoons hot red pepper flakes

1 teaspoons Fire Brand Habanero Hot Sauce

1 small sliced onion

1 sliced jalapeno pepper (wear gloves...trust me)

4 large foil packets of soaked wood chips with holes punched on top.

Mix dry rub and coat the pork pressing the rub into the meat so that all surfaces are thoroughly covered. Place in foil roasting pan, cover with foil, and let it stand in the refrigerator overnight. Turn on the grill with one burner on low and the roasting pan over the other burner. Place one of the foil packets over the lit burner. Keep the grill temperature as close to 200 degrees as possible. Mix up the wet mop and baste meat every hour. Continue slow cooking and basting for up to 20 hours until the meat is tender, replacing foil smoke packs as necessary.

To serve remove pork from grill and shred using your hands. Again, wear gloves as the meat will be really hot. Combine equal parts Fire Brand Hickory-Molasses Bar-B-Q sauce and cider vinegar for a tangy Carolina style sauce and serve with coleslaw and hamburger buns. Be prepared for the food to go fast. This one is a crowd pleaser.