

Perfect Pulled Pork

5 lbs. boneless pork butt shoulder

1 ½ tsp. smoked paprika

1 T. brown sugar

2 tsp. black pepper

1 tsp. cayenne pepper

1 tsp. dried thyme

1 tsp. garlic powder

½ tsp. sea salt

½ -1 C. water or apple juice

Soft sandwich buns

BBQ Sauce of choice

Combine all seasonings in a small bowl and rub evenly over roast. Let marinate with rub overnight if desired in refrigerator. Place meat in a roaster pan and cover meat with lid or foil. Bake at 250 for 7-12 hours.

Place pork on large cutting board or platter and let rest for 10-15 minutes. Pull, slice or chop to serve. Serve in buns with your favorite barbeque sauce.

Low and Slow Southern Ribs

2 slabs baby rack ribs no larger than 2 ¼ lbs each. (I like the Hormel brand extra meaty)

1 package turkey baking bags

Dry Rub:

¼ C. brown sugar

4 t. garlic salt

4 t. chili powder

2 t. salt (I use sea salt)

1 t. black pepper

½ t. celery salt

¼ t. crushed red pepper (cayenne)

¼ t. cinnamon

¼ t. white pepper

Liquid Seasoning:

½ C. apple cider

¼ C. apple jelly

¼ C. honey

¼ C. brown sugar

1 T. dry rub (above)

Remove the membrane from the back of the ribs. In a small bowl, combine the dry rub ingredients and mix well. Reserve 1 T. of the rub for the liquid seasoning mixture. Generously apply the dry rub onto the front and back sides of the ribs. Make the liquid seasoning as well and place a bowl.

Use a large cookie sheet, place 1 rack of ribs in a baking bag, curved side down. (I like to put the ribs in the baking bag curved side up apply rub, turn ribs over apply rub and then you are ready to add liquid

seasoning without getting all messy) Pour $\frac{1}{4}$ of the liquid seasoning in each bag as well. Drizzle a tiny bit of liquid smoke and worcestershire sauce over the ribs. Close up the bag. 2 racks will fit on the large cookie sheet. Place them in the middle of the oven where the oven elements won't touch the bag.

Bake at 250 for 3 $\frac{1}{2}$ hours. Heat your grill using indirect heat method. Place ribs on grill and baste with favorite BBQ sauce. Can use the remaining liquid season in the BBQ sauce to add extra flavor.

Grill for 5-7 minutes. You are just wanting to get grill marks and finish off with BBQ sauce.

Enjoy.