

BBQ PULLED PORK W/ OREGON GROWERS BBQ SAUCE

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

1 hour

COOK TIME

8-10 hours

SERVES

A Feast

INGREDIENTS

PORK

3 tbsp paprika
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp brown sugar
1 tbsp black pepper
1 tbsp sea salt
1 tbsp mild chili powder
1 (8-10lb) bone-in or boneless pork shoulder
¾ cup wine (red, white or pink)

BBQ SAUCE

1 ¾ cup ketchup
½ cup white vinegar
½ cup apple cider vinegar
¼ cup soy sauce
1 tbsp each garlic powder, onion powder, chile powder, ground cumin, sea salt, black pepper
2 tbsp Worcestershire sauce
½ cup **Oregon Growers Jam** of your choice

PREPARATION

FOR THE BBQ SAUCE - In a medium saucepan, combine all the ingredients and cook over medium heat. Bring to a simmer, remove from heat, let cool. *When pork is done, add drippings to taste. Transfer to a bottle or squeeze bottle.

FOR THE PORK - Preheat your smoker or oven to 225F. Combine all the spices and season the pork shoulder on all sides. Let sit for 30mins to 1hr. Place your pork shoulder on the grill and smoke/cook for ~4.5hrs or until the internal temperature is 160-165F.

Then remove pork shoulder from smoker/oven, wrap in a double layer of foil - adding ¾ cup of wine before sealing the foil.

Place wrapped pork shoulder back on smoker/oven at 250F and cook ~3-4hrs until internal temp reaches 204-206F. Unwrap while *reserving drippings to add to the BBQ sauce, then tent with foil and let rest for at least 30mins.

Pull pork apart, discarding bone and any excess fat. Add a healthy drizzle of BBQ sauce and mix. Then serve with lots of BBQ sauce on the side, make sandwiches, the sky's the limit!

