



American Pork Barbecue

Ingredients:

- 1 5-pound boneless pork butt (shoulder roast)
- 1 1/2 teaspoons paprika
- 1 1/2 teaspoons ground white pepper
- 1 1/2 teaspoons black pepper
- 1 teaspoon cayenne
- 1 teaspoon dried thyme
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- Soft sandwich buns

Makes: 20 servings.
Prep Time: 10 minutes
Cook Time: 4 1/2 hours

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Directions:

1. Preheat grill to medium-high heat, for indirect cooking.
2. Combine all seasonings well in a small bowl and rub evenly over roast.
3. Position pork over a drip pan, add about 1/2 inch water or apple juice to drip pan.
4. Grill over indirect heat for 3 1/2-4 hours, until pork is very tender.
5. Remove pork to large cutting board or platter and let rest for 10-15 minutes.
6. Slice or chop to serve.

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Recipe courtesy of the National Pork Board.

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