

The McCutchen House

H O M E C O M I N G W I N N I N G B B Q

of the First Annual McCutchen House BBQ Cook Off — 2008

TEAM: John Schellhase and Kevin Brown

COACH: Jules Pernell

INGREDIENTS

For Pork:

6-8 lbs. Boston butt roast
1 salt to taste
1 pepper to taste
1 splash of vinegar

For BBQ Sauce:

6 oz. chopped onions
4 minced cloves garlic
1 ¼ cup Jack Daniels
2 oz. butter
2 cups ketchup
½ cup tomato paste
1 ½ cup white vinegar
2 Tbs. liquid smoke
½ cup worchestorshire sauce
½ tspn. cayenne pepper
1 cup brown sugar
1 tspn. hot sauce
¾ cup maple syrup
1 ½ cup molasses
6 oz. Coca cola
1 each juice of 2 lemons
1 each juice of 1 orange
½ tspn. salt
½ tspn. black pepper

DIRECTIONS

For Pork:

Take Boston butt roast and rub lightly with salt, pepper and a splash of vinegar.

Pour 2 cups of water in the bottom of roasting pan.

Cover with foil and roast in the oven for 5-6 hours until meat is falling of the bone.

Let cool slightly, remove all fat and bones, chop the meat and then add the BBQ sauce (see below).

For BBQ Sauce:

Caramelize onions and garlic in butter.

Add Jack Daniels and simmer for a few minutes.

Strain and discard onions and garlic, reserve liquid.

Combine the rest of the ingredients and mix well.

Add reserve liquid to the above mixture and simmer for alt least 20 minutes.

Strain mixture and add to cooked pork.

Let cooked sit in a low oven 250° for one hour and serve.