

The McCutchen House
CAROLINA BARBECUE

INGREDIENTS

3 lbs.	Boston butt pork roast
2 Tbs.	vegetable oil
2 cups	water
1 cup	tomato paste
½ cup	white vinegar
½ cup	Worcestershire sauce
½ cup	brown sugar
1 Tbs.	celery seed
1 Tbs.	chili powder
2 dashes	hot sauce
to taste	salt and pepper

This recipe serves six people. The liquid that the pork was cooked in can be strained and reduced in a pot to be served with the pork

DIRECTIONS

Randomly pierce the surface of the roast with a sharp knife. In a large soup pot, heat the oil on medium and brown the roast on all sides.

In a mixing bowl, combine the remaining ingredients. Pour this sauce over the roast and bring to a boil.

Reduce the heat to a simmer and cover. Simmer for 2 hours, or until pork is fork tender.

When the roast has cooked, remove from the pot and place in a large mixing bowl. Using kitchen tongs, remove the bone (if there is one). Use the tongs to break the meat apart.