

The McCutchen House

P I G T Y M E R S (W I N N I N G H O M E C O M I N G B B Q)

INGREDIENTS

½ cup	Balsamic Vinegar
1 cup	Mustard (yellow)
½ cup	Apple Cider Vinegar
⅓ cup	Brown Sugar
⅓ cup	Honey
⅓ cup	Molasses
1 Tbsp.	Cayenne Pepper
2 Tbsp.	Worcestershire Sauce
1 tsp.	Tabasco Sauce
½ cup	Sugar
¼ stick	Butter
½	Fresh Lemon (juiced)

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, pull the meat.

For Sauce: Combine all ingredients. Mix with pulled pork and serve.