



Southern Barbecue

2 7 to 10 Pound Bone In Pork Shoulders (Butts)
2/3 Cup BBQ Seasoning Rub

Preheat Grill 350 degrees (Charcoal, Wood or Lava Rock base with Mesquite and, or, Hickory chips for smoke)

Preheat oven to 225 degrees

Watch Video to help guide you through this process.

Liberally sprinkle rub over all surfaces of the Pork Shoulder.

Place rubbed Pork Shoulder on medium high heat grill slightly charring all sides, 3 to 5 minutes per side.

After searing and adequate char has been obtained, place each Pork Shoulder into deep thick gauge roasting pans.

Place Pork Shoulders into 225 degree preheated oven.

If you have a baking/cooking thermometer place it into the center of the shoulder without it touching the bone. The desired finished internal temperature is 195 degrees. So set the baking/cooking thermometer for 194 (it will continue to cook for a short amount of time after removal from oven)

The oven time will be between 13 to 15 hours depending on multiple factors.

If you do not have a baking/cooking thermometer, use a cooking thermometer and begin to check the internal temperature after 13 hours in the oven.

The Pork shoulders are to be left exposed the entire time, tenting the meat is not recommended.

After removing shoulders from oven let set until cool enough to handle, begin pulling pork.

I recommend utilizing one shoulder for eating that day or the next and the other to be frozen, which can thaw at a later date for use as BBQ or in a variety of other dishes.

Remember that as soon as meat cools to under 145 degrees it should be properly placed into a refrigerator for food safety.

Enjoy!

PAGE TWO OF TWO