



BBQ PORK BUTT

INGREDIENTS

Pork Butt
Salt & Pepper
Adobo
Dry Mustard
A1 Applewood Rub
Paprika
Pepper Flakes
Liquid Smoke
Olive oil (to coat pan)
1 onion
3-5 Cloves Garlic minced
Chicken Stock

Pork Prep: Pre-heat oven to 350 degrees. Cut your butt into several chunks, lay out on a cutting board, sprinkle salt, pepper, Adobo, dry mustard, paprika, and A1 Applewood rub thoroughly covering each piece.

Directions: Heat olive oil in a skillet over a high heat. Sear each piece of butt browning on each side. Remove from heat and place in a roasting pan or Dutch oven until all pieces are cooked. Add in onion until soft 3-5 min. Add garlic cook 2-3 min. Add in chicken stock stir. Reduce for 3-5 minutes and add into roasting pan. Allow to cook until fall apart tender. Shred in the roaster with the jus.