

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Carolina Pork Butt

Great taste using cheaper meat. Just remember, you're not eating a butt, you're eating the shoulder of the pig; same stuff SPAM's made of, so it's good...

2 Tbsp salt

1 Tbsp each hot and smoked paprika

1 Tbsp garlic powder

1 Tbsp lemon pepper

1 tsp cayenne or Kashmiri chile powder

1 pork butt, about 6-7 lb

½ cup bourbon (no substitutes!)

2 Tbsp blackstrap molasses

½ cup balsamic vinegar

1½ cup apple juice

2 Tbsp salt

1 Tbsp red pepper flakes

1 Tbsp coarse-ground black pepper

1 Tbsp garlic powder

1 Tbsp each hot and sweet paprika

Mix the rub spices in a bowl. Coat meat thoroughly, then cover and refrigerate overnight.

Combine all remaining ingredients in a medium saucepan. Heat for a few minutes, but don't bring to a boil; better is to leave below 150° F, to avoid alcohol loss. (Remember, the rest of that bottle is already spoken for!) Cover and let cool, then set out next to the grill.

Set up a charcoal grill for medium, indirect heat. Smoke the pork, adding charcoal and wood chips to keep the heat around 300° F. Baste every 30 minutes with sopping sauce. When pork reaches an internal temperature of 165° F, it's time to eat. Boil the remaining sopping sauce for a few minutes; cool, then serve with shredded pork meat and plenty of fixin's.

Yield: Ten to twelve servings

Preparation time: 30 minutes, plus overnight chilling

Cooking time: 4-6 hours

