

Southern Delight®

Delicious Slow-Cooked Smoked Pork Barbecue

A Low-Sodium Recipe

INGREDIENTS

1 7-8 lb. Boston Butt Pork Roast
Olive Oil (about 1/4 C.)
1/2 C. Water
Hamburger Buns
Sliced Dill Pickles

Smoky Pecan Peppercorn Marinade (about 1/4 C.)
1/2 jar Southern Delight Classic No-Salt-Added Seasoning
1 C. Smoky Pecan Peppercorn No-Salt-Added Marinade
Sliced Sweet Onion

DIRECTIONS

Rub pork with Marinade, then rub with Olive Oil. Season heavily with Classic No-Salt-Added Seasoning (1/2 jar). Place Hickory chips in charcoal or over heating element (if electric smoker) in home water smoker, placing meat on smoker fat side down. Smoke for 8-12 hours, depending upon air temperature and wind.

Remove from smoker and cut in very large pieces to fit in Crock Pot (if not completely done, that's o.k.). Pour 1/2 C. water and 1C. Smoky Pecan Peppercorn Marinade over meat. Cover and cook on LOW for 8-12 hours. Remove bone, and use slotted spoon to shred the meat, picking out fat pieces. Drain off excess fat with a baster. It's now ready to serve on toasted buns with sliced onion and dill pickles. It's simply delightful! Serves 12-16. Enjoy!

No Salt Added...Just Great Taste!
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