



Pulled Pork

Jay C. Veregge ~ Executive Chef
(serves 8-10 people)

INGREDIENTS

3 lbs	pork butt
2 ea	yellow onions, <i>peeled and quartered</i>
3 Tbsp	smoked sea salt
2 qt	light beer, <i>your choice</i>
2 qt	BBQ sauce, <i>your choice</i>
8-10 ea	buns, <i>your choice</i>

PROCEDURE

- Preheat oven to 350°.
- Place pork and onions in a large roasting pan.
- Rub pork with sea salt.
- Add beer so that it's halfway up the pork.
- Cover with foil and bake for 6 hours or until pork is fork tender.
- Remove pork from oven and shred while still warm.
- Add BBQ sauce to pulled pork.
- Serve on buns.