

# Old Arthur's

## BARBECUE SAUCE



## Oven Made Pulled Pork

4 lb. boneless pork butt  
3 tbsp. packed brown sugar  
1 tbsp. kosher salt  
1 tbsp. smoked paprika  
1 tsp. garlic powder  
1 tsp. ground cumin  
1 tsp. onion powder  
Freshly ground black pepper  
2 tbsp. vegetable oil  
12 oz. lager

Preheat oven to 300°. Trim excess fat from pork and cut into large pieces to fit in a deep baking dish, or large Dutch oven.

In a small bowl, combine brown sugar, salt, paprika, garlic powder, cumin, and onion powder; season with black pepper. Rub all over pork.

In large skillet over medium high heat, heat oil. Working in batches, cook pork until browned on all sides, about 2 minutes per side. Transfer pieces to baking dish and pour beer over it all.

Bake until pork is just beginning to turn tender, about 3 hours. Uncover and continue to bake until pork is very tender and easily pulls apart with a fork, 1 to 2 hours more.

Transfer pork to a large mixing bowl, reserving pan drippings in pot, and let rest for 15 minutes.

Shred pork with 2 forks. Add sauce to meat and toss to combine. Serve warm with buns and remaining sauce alongside.

## Old Arthur's 4 - Ingredient Slow-Cooker Pulled Pork

Internet address:



**Servings: 10**

**Boneless pork shoulder roast (Boston butt) (5- to 6-lb.)**  
**2 tablespoons Old Arthur's Barbecue Seasoning**  
**1 cup Condensed chicken broth**  
**1 bottle Old Arthur's Barbecue Sauce**

Rub roast with Old Arthur's BBQ seasoning blend , then place in a lightly greased 6-qt. slow cooker. Cover and cook on LOW 8 to 10 hours or until meat shreds easily with a fork.

When meat is sufficiently done, carefully pour off fat/liquids. Then, using two sturdy forks, shred the meat inside of the cooker, removing any large pieces of fat.

Pour 3/4 bottle of Old Arthur's BBQ Sauce into the shredded meat, and bring back to temperature. Serve warm!

**Yield: 8 to servings**

Per Serving (excluding unknown items): 8 Calories; trace Fat (31.2% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; trace Cholesterol; 157mg Sodium. Exchanges: 0 Lean Meat.

# Old Arthurs Pulled Pork



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**10 pounds pork butt**  
**4 ounces Old Arthur's Smokestack Dry Rub**  
**1 ounce apple cider vinegar**  
**20 ounces Old Arthur's Barbecue Sauce**

Rub the pork butt down with small amount of apple cider vinegar

Season all sides of the pork butt with Old Arthur's Smokestack Dry Rub.

Allow pork butt to rest in refrigerator for a minimum of 2 hours before smoking.

Heat smoker to a cooking temperature of 235 degrees.

Place the pork butt in smoker on the cooking grate fat side down.

Smoke for approximately 9 hours at 235°F.

Continue to cook until internal temperature reaches 195° or a probe thermometer slides in with little to no resistance.

Remove the pork butt from the smoker and rest for minimum 15 minutes before pulling.

Make sandwiches and top with Old Arthur's Barbecue Sauce

**Yield: 9 pounds**