we'll go with the pork first

I usually smoke it, but I was feeling lazy and didn't have an entire day to dedicate to tending a smoker so I did a crockpot pulled pork, but I used my standard rub. I'll give you rough measurements for the spices because I usually don't measure them.

for the dry rub you will put on the pork and don't move it, the idea is to let it soak into the meat. here is the dry rub recipe. I use about 2 cups of dark brown sugar, if all you have is light brown, that's ok too. but dark tastes better. in the brown sugar. (most of these measurements are in tablespoons, NOT teaspoons, don't mix them up). 1 tablespoons of salt 1 tbspn of black pepper, 2 TEAspoons of ground cumin, 1 tablespoons of paprika. a dash (maybe a quarter teaspoon or so) of cinnamon.

so here's how you piece it together, chop up an onion and a bunch of garlic and throw it on the bottom of the crockpot, throw in a beer and 4 shots of bourbon and half-tablespoon of salt. put a nice layer of dry rub on the pork and carefully put it in the crockpot (make sure it fits before you put on the dry rub) and put the rest of the dry rub over it. cover and cook for 12 hours. check it every 4 hours to make sure it's not overflowing.

the barbeque sauce is hard to explain, it's done by taste, not by any sort of measurement but i'll give you a good base to start with and you can tune it from there

now for the barbeque sauce. this will take some ingredients you might not have but maybe you do. first you go buy the cheapest bottle of ketchup you can get. just the regular sized bottle, (24oz bottle) then you empty the whole thing on a pot on the stove. make sure to keep the heat low at a simmer, the sauce will burn easily because of all the sugar

(this is gonna use some down south type ingredients, you better put on yer straw hat) put in 2 shots of bourbon and a cup of dark brown sugar. 2 tablespoons of apple-cider-vinegar a couple tablespoons of black strap mollassas. take a shot of bourbon and do a pirouette. add in a couple teaspoons of pepper, a teaspoon of paprika and a teaspoon each of onion and garlic powder. chew on a piece of wheat straw and spit. at this point it should stop tasting of ketchup. you will have to change it depending on your tastes, you can add some cayenne pepper if you want it spicy or a couple drops of that hot sauce. it may need more brown sugar or whiskey. if you have any liquid smoke it would be a good idea to add a couple tablespoons to the sauce

Pork Shoulder

Bread rolls

3 cups of dark brown sugar

1 tablespoons of salt

1 tblspn of black pepper, / 2 tsp pepper

2 TEAspoons of ground cumin,

1 tablespoons of paprika

a dash (maybe a quarter teaspoon or so) of cinnamon

1 onion

Bunch of garlic

1 Beer

6 Shots of burbon

½ tablespoon salt

24 oz cheap ketchup

2 tablespoons of apple-cider-vinegar

2 tablespoons of black strap mollassas

1tsp paprika

1 tsp onion powder

1tsp garlic powder

2 tablesoons liquid smoke

A few drops of vary hot sauce