

Pork BBQ

Dinner

Prep Time: 20 min **Cook Time:** 16 hr **Servings:** Yield: about 50% of original weight

INGREDIENTS

1 pork shoulder (look for uniform size and consistent marbling)

Kosher salt

1 cup seasoning blend

olive or vegetable oil

DIRECTIONS

Brine shoulder for 12-24 hours before cooking (optional)

Remove shoulder from fridge 2 hours before cooking

Preheat oven to 450°F

Coat shoulder with oil, then Kosher salt, then seasoning blend. Seasoning can be anything and I often use what I have on hand

Cook shoulder for 30 minutes, then cover with tin foil and reduce heat to 325°F

Cook until shoulder reaches an internal temperature of 195°F

Let cool for 2 hours before pulling (or you'll burn your fingers!)