



ART OF BBQ SERIES

Smoked Country Style Pork & Slow Cooked Chicken

INGREDIENTS:

SMOKED COUNTRY STYLE PORK

- 4 Country Style Pork
- 1 Tablespoon Sweet Paprika
- 1 Teaspoon Garlic Powder
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Black Pepper
- 1/4 Cup Brown Sugar
- 1/4 Teaspoon Red Pepper Flakes
- 1/4 Teaspoon Ground Mustard

SLOW COOKED CHICKEN

- 1 Tablespoon Sweet Paprika
- 1 Teaspoon Garlic Powder
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Black Pepper
- 1/4 Cup Season Goya
- 1/4 Teaspoon Chili Powder
- 1/4 Teaspoon Ground Mustard

DIRECTIONS:

SMOKED COUNTRY STYLE PORK

1. Rub seasoning using 1-2 tablespoons, place in a smoker at 300° for 15 min.

SLOW COOKED CHICKEN

1. Rub seasoning using 1-2 tablespoons, place in a grill with indirect heat for 15 min.

**COOKING
SKILLS
ACADEMY**