

BBQ & GRILLING DEMO SERIES

*Jack Daniel's Smoked Pulled Pork
& Jack Daniel's BBQ Sauce***INGREDIENTS:****PULLED PORK**

3-4 Lb Pork Shoulder or Butt
 1 Tsp of Seasoned Salt
 1 Tsp of Garlic Powder
 1 Tsp of Onion Powder
 1 Tsp of Paprika
 1 Tsp of Chili Powder
 1 Tsp of Ground Mustard
 1/2 Tsp of Pepper
 1 Tsp of Cumin
 1 Tsp of Allspice
 3 Tsp of Light Brown Sugar

JACK DANIEL'S BBQ SAUCE

1 Small Onion, Chopped
 2 Cloves of Garlic, Diced
 1 Cup of Ketchup
 2 Tbsp of Frank's Red Hot (Hot Sauce)
 2 Tbsp of Light Brown Sugar
 1/3 Cup of Apple Cider Vinegar
 1 Tsp Crushed Red Pepper Flakes
 Celery Salt to Taste
 Salt And Pepper to Taste
 1 Tsp Garlic Powder
 1 Tsp Ground Mustard
 1/3 Cup of Jack Daniels Whiskey

DIRECTIONS:**PULLED PORK**

1. Combine all the spices listed under the pulled pork ingredients in a small bowl.
2. Apply the first layer of rub to the pork and wait 20 min to apply a second layer of rub to the pork. Wait 20 more minutes and apply a third layer of rub to the pork; this will give you a nice crust in your pork.
3. Preheat the smoker, and set it up at 225°. Place the pork in the smoker and let it smoke for 4 hours.

JACK DANIEL'S BBQ SAUCE

1. Turn the burner to medium/high and combine all of the ingredients in a medium-sized pot.
2. Mix it all together over the heat and bring to a boil.
3. After the sauce begins to boil, turn it to low and simmer for 30 minutes

**COOKING
SKILLS
ACADEMY**