Lisa Brescia



Down East Meets The Far East

Sweet and Sour Shredded Pork Butt

Can be eaten with the chop sticks provided or make it a lettuce wrap

Ingredients:

For the sauce:

3 tablespoons of cornstarch

1 and 1/2 cup pineapple juice

1/2 cup soy sauce

1 and 1/2 cup ketchup

1/2 cup apple cider vinegar

1 cup brown sugar

1 large red onion diced

3 small peppers diced

3 tablespoons of vegetable oil

i cup of chopped pineapple pieces

Directions:

Smoke the pork butt until the internal temp is 203 degrees.

Saute the onions and peppers in the oil until soft

Add the pineapple and the sauce and the pork.

Enjoy!

Jennifer Currie



Clayton's Almost Famous Pork BBQ

No doubt about it Eastern North Carolina chopped BBQ

Ingredients:

- 5 pounds pork butt
- 3 Tbsp salt
- 2 Tbsp crushed red pepper
- 1 Tbsp pepper
- ½ cup apple cider vinegar
- ½ stick butter - melted

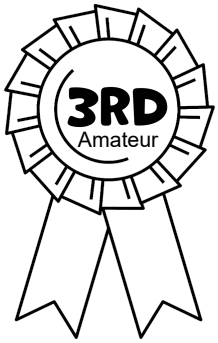
Directions:

1. Cook butt over indirect charcoal heat on grill for 2 hours or until internal temperature of 180 degrees. Remove from heat and wrap in aluminum foil.
2. Combine remaining ingredients to make a "sauce".
3. Chop pork butt.
4. Combine chopped butt with the sauce and mix well. Season to taste,
5. Serve as a sandwich with a bun and slaw, or stand-alone – it's that good!!
6. This is my dad's recipe – his was always the best!

Bob Brescia

No Ketchup in Sight Pork BBQ

This is a spin on eastern pork bbq where we trade cider vinegar with Chinese vinegar and add crunchy pickled slaw instead of creamy slaw. Throw it all in a tortilla instead of a bun and you have a handheld like no other.



Ingredients List:

Pulled Pork BBQ
Chinese Vinegar
Rice Vinegar
Soy Sauce
Toasted Sesame Oil
Honey or Brown Sugar
Garlic
Fresh Ginger
Asian Slaw mix
Carrots (julienned)
Radish (sliced)
Chili Crisp
Jalapeño Pepper (sliced)
Tortilla

Vinegar Sauce for Slaw

3 tbsp (Dark) Chinese Vinegar
1 tbsp Rice Vinegar or Lime Juice (adds a touch of bright citrus tang)
1½ tbsp Light Soy Sauce
1 tbsp Toasted Sesame Oil
1½ tbsp Honey or Brown Sugar (balances the deep acidity)
1 clove Garlic, finely minced or grated
1 tsp Fresh Ginger, finely grated
1 tsp Chili Crisp or Chili Oil (optional, for subtle warmth)

Instructions

1. In a small bowl or liquid measuring cup, whisk together the dark Chinese vinegar, rice vinegar, soy sauce, sesame oil, honey, minced garlic, grated ginger, and chili crisp until the honey is completely dissolved. Set aside.
2. In a large mixing bowl, toss together the Asian slaw mix, carrots and radish slices
3. Drizzle the dressing over the vegetables. Toss thoroughly using tongs or gloved hands to ensure every piece is lightly coated.
4. Let the slaw rest at room temperature for 10–15 minutes before serving. This allows the dark vinegar dressing to slightly soften the cabbage and meld the flavors while keeping a satisfying crunch.
5. Mix ¼ cup Chinese vinegar, ¼ cup rice vinegar, pinch of sugar and 1 tsp chili crisp.
6. Add vinegar mix to pork bbq.
7. Place pork bbq in folded tortilla and top with slaw
8. Top with sliced jalapeno

Aldrin Bulatao

Pinoy-Style Sweet and Savory Pork Barbecue



Servings: 24 skewers
Serving Size: 1 skewer

Ingredients:

Pork and Marinade

- 8 pounds pork butt, cut into approximately 1-inch cubes
- 1 1/2 cups soy sauce
- 2 cups banana ketchup
- 1 1/2 cups lemon juice
- 4 cups lemon-lime soda
- 2 cups brown sugar
- 24 cloves garlic, minced
- 8 teaspoons salt
- 4 teaspoons ground black pepper
- 4 teaspoons shrimp bouillon powder
- 4 teaspoons garlic powder

Basting Sauce

- 2 cups banana ketchup
- 6 tablespoons vegetable oil

Preparation Method

1. Cut the pork butt into approximately 1-inch cubes. Place the pork in a large, food-safe, airtight container.
2. In a large mixing bowl, combine the soy sauce, minced garlic, brown sugar, banana ketchup, lemon juice, salt, ground black pepper, shrimp bouillon powder, lemon-lime soda, and garlic powder. Whisk until the brown sugar is dissolved and the ingredients are thoroughly combined.
3. Pour the marinade over the pork. Mix thoroughly to coat all the pieces. Cover the container and refrigerate for at least 3 hours to allow the flavors to develop.

4. In a medium mixing bowl, combine the banana ketchup and vegetable oil to prepare the basting sauce. Whisk until well blended. Refrigerate until ready to use.
5. Thread the marinated pork cubes onto bamboo skewers, arranging the pieces evenly while leaving a small amount of space between them for even cooking.
6. Preheat an outdoor grill to medium-high heat. Lightly oil the grill grates to help prevent sticking. Remove the pork from the marinade and discard the used marinade.
7. Place the skewers on the preheated grill. Grill for approximately 3–5 minutes per side, turning as needed. Brush the pork with the prepared basting sauce during the final few minutes of cooking and after turning, taking care not to let the sauce burn. Continue cooking until the thickest pieces reach an internal temperature of 145°F, followed by a 3-minute rest.
8. Arrange the cooked pork barbecue skewers neatly on a serving platter. Serve hot as a main dish or with steamed white rice.
9. Refrigerate leftover cooked pork barbecue in a covered, food-safe container within 2 hours of cooking. Consume within 3–4 days or freeze for longer storage. Store raw marinated pork separately from cooked food and keep refrigerated until ready to grill.

Matt Scheffel

SMOKED PULLED PORK BBQ

This pulled pork barbecue is cooked low and slow with a savory blend of hardwood smoke, dry rub mix and a sweet sauce with a kick.

Ingredients

- 1 whole Boston butt pork roast (typically 6-12 pounds)

Dry Brine

- ¼ cup course kosher salt

Dry Rub Mix

- 6 tablespoons light brown sugar
- 3 tablespoons ground paprika
- 1 tablespoon garlic powder
- 1 tablespoon course ground black pepper

Sauce

- ½ cup Old Mule Smoked Chipotle sauce
- 2 tablespoons local honey
- 1 teaspoon organic apple cider vinegar

Equipment

- Cooker made to smoke meat with indirect heat, conventional oven
- Hardwood lump charcoal, cherry and hickory wood chunks
- Heavy duty aluminum foil, meat thermometer
- Spray bottle with equal parts water and apple cider vinegar



Preparation

- Dry brine pork roast 24-36 hours before starting the cook:
  - Rinse pork roast with clean cool water
  - Trim off excess fat including the first layer of the fat cap
  - Coat all sides of pork roast generously with course kosher salt
  - Place trimmed and salted pork roast on half sheet pan with cooling rack in the refrigerator for 24-36 hours
- Combine dry rub ingredients in a medium mixing bowl and whisk until even consistency
- Combine sauce ingredients in a medium mixing bowl and stir until even consistency

The Cook

- Load cooker with lump charcoal and hardwood chunks and light
- Remove pork roast from the refrigerator and let sit for 20 minutes to start sweating and then coat all sides generously with dry rub mix
- Spritz meat with water and vinegar mixture as needed to set dry rub
- When the cooker temperature reaches 225 degrees Fahrenheit and the smoke has turned blue, place pork roast on grill grates in the cooker with fat cap side down
- Smoke pork roast in cooker at 225-250 F with indirect heat. Use a pan under the meat to catch drippings
- After two hours on the cooker, spritz meat with water and vinegar mixture and repeat every hour until it is removed
- Remove pork roast from cooker after 6-8 hours and wrap meat with heavy duty aluminum foil and place on half sheet pan. Internal meat temperature should be between 150F-160 F at this point.
- Preheat conventional oven to 225-250 F



- Place wrapped pork roast and pan into oven and finish cooking at 225-250 F until internal meat temperature reaches 203 F, then remove from oven. Use an additional half sheet pan on a lower rack to shield direct heat from the lower oven element.
- Let meat rest for 1-2 hours before opening aluminum foil
- Total oven cooking time will vary depending on the size of the pork roast but is typically between 8-12 hours
- After resting, remove bone and pull apart meat by hand and serve immediately with or without sauce as desired
- Number of servings will vary depending on the size of the pork roast. Serving size will vary depending on how yummy the meat is!
- Refrigerate or freeze extra meat in a sealed container

Tips for Success

- Cooking a pork butt low and slow requires patience, planning and flexibility but the reward is worth the wait!
- Give yourself time in the cook for the meat to rest before serving. If not serving directly after the rest, transfer whole cooked pork roast into new aluminum foil wrap and place in warmed cooler with towels to insulate until ready to serve
- When cooking with indirect heat, the fat cap is not necessary and trimming it off before cooking will reduce the amount of fat you have to deal with throughout the cook and give opportunity to build bark around the entire pork butt
- Don't skip the dry brine step! This step is critical for retaining moisture and enhancing the overall flavor and texture of the meat.
- Course kosher salt is half as salty as table salt so apply generously
- Empty juices left in the aluminum foil wrap into a fat separator and add to meat that will be stored

