

Big Dog 92.1 and Northern Fireplace

PULLED PORK PICNIC ROAST RECIPE

Serves 12

This recipe calls for the big marbled fatty picnic pork shoulder roast. After 5 ½ hours of slow cooking, you're left with an amazing, melt in your mouth roast that goes great with the peach chutney recipe.

Ingredients:

8 lb picnic pork shoulder

Dry Rub:

- 1 cup brown sugar (250mL)
- 1 tbsp red pepper flakes (15mL)
- 1 tbsp dry mustard (15mL)
- 2 tsp garlic powder (10mL)
- 2 tsp onion powder (10mL)
- 2 tsp paprika (10mL)
- 1 tsp marjoram (5mL)
- 1 tbsp lemon pepper (15mL)
- Drip Pan Ingredients:
- 4 sprigs rosemary
- 1 cup white wine (250mL)

Directions:

1. Combine the rub ingredients together in a medium sized bowl. Rub evenly all over pork shoulder. Place pork in a large sealable plastic bag and refrigerate overnight or up to 24 hours.
2. Remove the pork from the bag and set it aside so that it may come to room temperature.
3. Prepare grill. Place a drip pan underneath the grill grate on one side of the barbeque, add rosemary and wine to drip pan. Preheat grill using indirect heat by leaving the heat off under the drip pan and putting the far burner on 220F (104C) or medium heat.
4. Place pro on cool side of barbeque over drip pan.
5. Close lid and let prok grill slowly for 5 ½ hours.

From the kitchen of Chef Leo Pantel

Executive Chef at the Conexus Arts Centre

