

# Carolina Style Slow Cooked Pulled Pork

4 to 5 lb Pork Shoulder

24 oz. Dark Beer

CaJohns Courmet Organge Chipotle Seasoning (Rub)

2 Bottles CaJohns Orange Chipotle Carolina Style BBQ Sauce.

Generously rub the pork shoulder with the Orange Chipolte Seasoning. Place the pork into a arge roasting pan on a cake cooling rack, cover with a vented lid. Pour the beer into the pan from the corner carefully as not to wash off the rub. Place in an oven that has been heated to 200F degrees. Cook overnight, or for at least 8 hours.

Remove from oven. With two forks shred the meat. Apply BBQ sauce.

Place into a wire grilling basket and place BBQ on to the hot grill. While tossing the meat sprinkle with more BBQ sauce. Be careful not to cook for too long or you will dry out the meat. You just want to add a grilled flavor and a slight char to the pork. Remove the grilling basket amd sprinkle again with the BBQ sauce. Serve on grilled buns or French bread topped with Creole Slaw.