

A JOCK'S GUIDE

Dexter's Pulled Pork Recipe Source: Doug Stafford

What you need:

Pork Shoulder
Coke (yup... the soft drink!)
BBQ Sauce of your choice (Recommend: PC BBQ - Beer and Chipotle)
Slow cooker
Fresh buns

Directions:

1. Take a pork shoulder and put it in your slow cooker.
2. Pour Coke to cover the meat. Set on high for 8 hours. (I usually leave it over night.)
3. Next morning drain the Coke, and take a butcher knife and go all out Dexter on the meat, rendering it.
4. Then take BBQ sauce and pour on meat.
5. Turn slow cooker on low for 4 hours and enjoy.
6. Serve on fresh buns!



<http://www.ajocksguide.com>
info@ajocksguide.com