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How to Barbeque Pork – Tips and Secrets

A great barbeque is indeed a great part of great summer outdoor fun. If you want to impress everybody with your pork barbeque, you can find many tips and secrets from the barbeque masters. Learning how to barbeque pork is not that difficult as well, even if it is your first time to try hands-on grilling. Here are some simple tips you can start with.

First things first, you must prepare your ingredients for your outdoor barbeque. If you want to learn how to barbeque pork, which is the most common meat that we all want to put on that grill, you need to first know how to choose the meat. Of course, if you want to impress them with the taste, you must also find a great meat. Even if you got the tastiest sauce, a tough meat will always ruin the recipe.

Remember that the first secret in making the best pork barbeque is a good quality meat. You can choose your meat with bone or without or you can choose that rib part. It is important to choose quality fresh ingredients for your pork barbeque and for your side dishes, and always make sure they are clean.



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Soaking your meat in a marinade for at least 30 minutes is important. Some may even soak them overnight with their secret sauces and spices. Marinades help make the meat become tender when cooked and they enhance the flavor, as the seasonings are absorbed more into the meat. The marinades can also be used to baste the meat before barbequing.

Choosing your fire in barbequing is also another thing to consider. You can use charcoal or briquettes but the latter may be a little difficult to light. Take note also that using charcoals needs patience and time in the preparation, so make sure you are starting with your barbeque a little early before everyone gets hungry. You can also use gas barbeque but, somehow, meat grilled on charcoal tastes better.

One thing you also have to remember in learning how to barbeque pork is that you need to have a close watch on it as the fats from the pork that drip on the fire may cause flames to flare up and this can char some parts of the meat. It is also important that the meat should not be cooked by flames but by the heat. One thing you can do when flames flare up is to spray or sprinkle it with water to extinguish the flames.

Another thing in learning how to barbeque pork is to make sure the meat is cooked, but not too much that it makes the meat dry or burnt. This will help you kill organisms that may thrive in raw meat and of course keep you out of stomach



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problems.

You can then occasionally turn the meat over to make them cook equally. Only brush the sauce on the meat 10 minutes before you get the meat out of the grill. This will allow the sauce to caramelize and prevent it from burning as well.

After you have learned some tips and secrets on how to barbeque pork and master its taste, you can then move on to making the best side dishes for your barbeque and preparing the best wine to go with it.

Carolyn Anderson loves to treat friends and family in a great barbeque. If you want to learn great secrets from the barbeque masters to help you win barbeque competitions or impress everyone with your bbq, check out Competition Barbeque Secrets. Another recommended resource is Copycat Cookbook, where you can find recipes from your popular American restaurants.

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Is There Such a Thing As a Perfect Pork Roast?

I'm a pork lover. My family has been pork lovers since before I was born. Our family prefers to serve a roast pork loin at Thanksgiving rather than a roast turkey. I have been in search of the perfect pork loin for most of my adult life.

I searched the web to find recipes and cooking tips. I was surprised to also find some interesting food products for sale such as Napa Valley natural fruit purees, sashimi tuna, American Kobe Wagyu beef and a new item to me, Kurabuta pork, also referred to as Berkshire Japanese Pork. I came to learn, this pork variety has been celebrated in Japan and around the world for many reasons, but especially for its marbling and flavor, which are its most distinctive characteristics.

American Kurobuta Pork loin is lean, with small, fine streaks of marbling that make each cut sweet, tender, and juicy. Unlike traditional white pork that can have a tendency to be bland and dry, American Kurobuta pork is much darker in color and rich in flavor. In fact, the Wall Street Journal has dubbed it "The Other Red Meat." I wasn't sure whether to opt for either a bone-in rack which includes the pork ribs, and a boneless pork loin. I decided on the boneless.



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My boneless pork loin arrived within two days of ordering and came packed in a Styrofoam cooler. Cooking pork has been a hobby of mine and I decided to keep this attempt simple. Garlic, olive oil, and Kosher salt. In the oven for 45 minutes at 350 degrees and left to rest on the counter for another ten minutes while I finished up the sides and accompaniments.

The pork roast cut like butter and the juiciness was amazing. As stated, the pork meat was slightly darker and had a complexity of flavors unlike grocery store pork. Although a little pricier than grocery store pork, this pork was worth every penny. I will definitely buy Kurobuta pork again and this time invite some friends to share in this gastronomic treat.

<http://www.efoodschoo1.com>

Pork And Beans – Tram Wash Systems – Train Wash Systems

American canned pork and beans

The recipe for typical American canned pork and beans varies

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considerably, but generally consists of navy beans stewed with pork or rendered pork fat. At present, pork and beans is usually also stewed with tomatoes, but this is a 19th century development. Pork and beans is a dish that is routinely purchased canned and reheated on a stove or in a microwave oven.

Although the time and place of the dish's invention is unclear, it was well established in the American diet by the mid-1800s. The 1832 cookbook *The American Frugal Housewife* lists only three ingredients for this dish: a quart of beans, a pound of salt pork, and pepper. According to the 1975 *Better Homes and Garden Heritage Cookbook*, canned pork and beans was the first convenience food. According to Conagra Foods, Gilbert Van Camp, in partnership with his wife Hester, sold salt pork and beans with stewed tomatoes to the US Army during the American Civil War.

Commercially canned pork and beans were introduced in the United States during the 1880s, but did not become popular until H. J. Heinz came out with their version in 1895. Indianapolis grocer Frank Van Camp discovered his customers still enjoyed his parents' old family recipe for salt pork and beans in tomato sauce, and opened a canning company. Van Camp's Pork and Beans became widely popular, and is sold to this day.

Pork and beans is a stereotypical cowboy food dish as mentioned in the song "The Old Chisholm Trail": "Oh, it's



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bacon and beans most every day I'd as soon be a-eatin' prairie hay."

American canned pork and beans is, "an American canned classic, is recognized by American consumers generally as an article of commerce that contains very little pork." This is due to the high fat content of the salt pork traditionally used for the last 180 years in American pork and beans, which often renders into solution when sufficiently heated.

Entertainment

On October 8, 2008, competitive eater Micah "Wing Kong" Collins broke the existing world record by consuming 5 lbs 4 ounces (2.4 kg) of pork and beans in 58 seconds on The Preston and Steve radio show (93.3 WMMR) in Philadelphia.

American band Weezer released a single entitled "Pork and Beans" from their 2008 self-titled album.

See also

Baked beans

Boston baked beans

Beans

Cowboy beans

Pork

Cassoulet

References

^ Food and wine Asturian Pork and Beans Recipe

^ Caterersearch article Full of beans

^ The American Frugal Housewife pg 51 – Project Gutenberg free

Recipes from The Weekend Chef (<http://theweekendchef.com>)



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ebook

^ Conagra Foods

^ New York Times article That's What and Beans? Pork Defends Its Image published April 1, 1998

^ <http://ifoce.com/news.php?action=detail&sn=639>

^ http://www.youtube.com/watch?v=halXwKY_NKA

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Smoky Shredded Pork Tacos – Traditional and Classic Mexican Cooking

Shredded pork makes the perfect classic Mexican taco. This authentic recipe makes tacos that are steamed, delicious, and

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as tender as can be.

This Mexican pork tacos recipe calls for the pork to be shredded, and not ground. Not only can you use this feeling for tacos, but it works great in enchiladas or tamales. All of these ingredients can be found in supermarkets everywhere, and the results lead to authentic Mexican food results.

Mexican Smoky Shredded Pork Tacos

Ingredients:

- 1 1/2 pounds pork butt, cut into large cubes
- 5 garlic cloves, 2 minced and 3 left whole with skins on
- 1 large onion, chopped
- 1 1/2 pounds ripe tomatoes
- 3 chipotle chiles, from canned in adobo sauce
- 1/2 cup slivered almonds
- 2 1/2 tablespoons lard
- Salt to taste
- Ground pepper to taste
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/2 cup raisins
- 20 corn tortillas
- 1/2 cup crumbled Mexican queso blanco, or Monterrey Jack cheese



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Directions:

Place the pork, the chopped garlic, and half the onion in a 3-quart saucepan, and cover with salted water. Bring to a boil over medium heat. Skim the foam off the top, then reduce the heat to medium-low. Simmer, covered, for about 1 1/2 hours, until fork tender. Cool the meat in the liquid, then remove and shred using a fork.

Heat an ungreased skillet over medium-high heat. Cook the whole garlic cloves until soft, or about 10-15 minutes, turning occasionally. Remove the garlic and set aside.

Preheat the broiler, and arrange the tomatoes in a broiling pan. Roast about 4 inches under the broiler heat until the skin blackens, or about 6 minutes. Turn the tomatoes over and roast for another 4 minutes. Remove the tomatoes and set aside.

Now place the almonds under the broiler, on another smaller metal tray, until they are lightly browned, or 1 to 2 minutes. Set them aside. Once the tomatoes are cool, peel them, and collect all the juice in the pan. Place the tomatoes in a food processor or blender, and pulse with the canned chipotle peppers and soft garlic. Look for a medium-fine puree.

In a heavy 3-quart saucepan or Dutch oven, melt 1 tablespoon



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of the lard over medium-high heat. Add the tomato puree, and cook until thicker, or about 5 minutes, stirring constantly. Turn the heat off, season with salt, and set aside.

In a 12-inch skillet, heat the remaining 1 1/2 tablespoons of lard over medium-high heat. Once it starts to smoke, add the shredded pork and the rest of the onion. Cook until the pork is crispy and golden in color (12-14 minutes), stirring frequently and scraping up any brown bits. Sprinkle with the pepper, cinnamon, cloves, and raisins. Pour in the tomato puree. Reduce the heat to low, and simmer until all of the liquid has evaporated (about 5 minutes), stirring occasionally. Add the almond slivers to the pork.

Wrap the corn tortillas in a kitchen towel, and place them in a steamer with 2 inches of water in the bottom. Bring to a boil, then turn it off and let the tortillas sit for about 10 minutes.

To serve these pork tacos, hold a tortilla in your hand and fill it with cheese and shredded meat. Top with salsa if you like.

This authentic shredded pork tacos recipe makes 4 servings.

Billy Bristol is the writer and editor for Spicy Cooking, a website devoted to hot spices, spicy foods, blazing cooking,



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the hottest cuisines around the world, and “knock-your-socks-off fiery recipes that all chile-heads and chili-head wannabes will love. Spicy Cooking will fire up taste buds and scorch your plate...Guaranteed. Spicy Cooking

Barbeque Pork Dishes ? Fast, Easy and Economical Approach to Serve up Luscious Delight

One of the most exciting and enchanting aspect of Pork recipes is the sheer variety of pork cuts and their cooking ways. Pork is an exceedingly versatile meat that may be tailored according to the likings and the tastes of the folks. Barbeque pork preparations are the well-liked recipes among pork lovers. These kind of dishes are pretty uncomplicated to make and proper for instant meals.

The finest fad about pork is that it really is a luscious variety of meat when cooked with full fat, though fat-free pork gets dehydrated extremely fast only if scalded. Listed below are few points on methods to prepare top barbeque pork

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recipes:

– The best approach to make an inexpensive meal with pork – purchase the whole loin. But, there can be different methods and temps for grilling the different pork cuts. Like, chop must be seared from all sides on extreme warmth for 2-3 minutes and then roasted on medium heat prior to concluding the cooking. Standard loin must be seared at 450 degrees F for a minimum of 5 minutes on all sides and cooked for 40-50 minutes at 400 degrees F. Correspondingly, tenderloin is prepared at the heat of 400 degrees F for 15-20 minutes.

– Keep the pork in marinade prior to grilling. A rub made up of dry spices or a liquid marinade, both would work remarkably with the pork. The highly accepted “jerk flavoring” is the best spice rub to cook barbeque pork preparations. Other marinades may contain sage, thyme, many sauces and in some preparations wine is also used.

-While grilling the pork, oil basting is very vital. This will bestow enough dampness to the pork and allow proper crusting.

-One point that needs to be present in mind that the source of heat or the grill is required to be suitably heated prior to cooking to ensure that the juices of the meat gets sealed inside it promptly.

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-It is pretty necessary to sustain a right gap among the pork and the heat source at the time of grilling as it may guarantee the correct cooking of meat from inside as well as from outer surface. Allow the meat to cool down for 5-7 minutes before dishing up.

-Last but not the least; appropriate grilling accessories are essential for making finest grilled meat preparations.

These tips would surely give you a plan of barbequing or roasting the pork, however, the cooking time and the temperature could be changed relating to the requirement. Various largely popular barbeque pork dishes are slow smoked pork ribs, grilled pork with cherry sauce and hoot-n holler baby back pork ribs.

For further details on pork chop recipes please go to Pork Chop Recipes. You can also take a look at some fantastic pork recipes by clicking [pork recipes](#).

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Honey Chipotle Pork Tacos with Caramelized Onions

I really like tacos. I think my love for them has stemmed from my relatively recent discovery that they don't need to be comprised of dry ground beef and limp iceberg lettuce; that good tacos use better, fresher ingredients and have a lot more flavor.

I was never one to hop on the "sweet & savory" train that seems to be so popular now, but it really works here because the sweetness from the honey is so subtle compared to the strong, spicy, smoky flavor of adobo chipotles, and provides a much-needed contrast. Caramelized onions provided another source of subtle sweetness to balance all of the spice in the pork, as well as the chipotle slaw (which I also used in my recipe for fish tacos), and the spicy bourbon beans are great as a side dish or right inside the tacos themselves.

Tacos are a fun dish to make because there are so many possible toppings and combinations; just mix and match until you find what you like the best.

Honey Chipotle Pork Tacos with Caramelized Onions

Ingredients – Serves 4-6:



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1 $\frac{1}{2}$ lbs pork tenderloin

2 chipotles in adobo, coarsely chopped, plus $\frac{1}{2}$ teaspoons of adobo sauce (adjust to your tastes)

2 tbsp honey

Juice and zest of 1 lime

2 garlic cloves, coarsely chopped

1 tsp salt

2 medium yellow onions, sliced

1 tbsp butter

1tbsp olive oil + 1 tbsp

1 can black beans, drained and rinsed.

1 jalapeno, seeded & minced

1 garlic clove, minced

1 tsp cumin

3 tbsp bourbon

Chipotle Slaw (recipe can be found here)



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8-12 6-inch corn tortillas, heated in microwave or on the stove until pliable.

Cilantro, for garnish

Directions:

1. Combine pork with chipotles, adobo, honey, lime juice & zest, garlic, and salt in a large zip top bag. Marinate for at least 1 hour or up to overnight.

2. In a large skillet, melt 1 tbsp butter with 1 tbsp oil over medium heat. Add in onions. Sweat for 5 minutes until they start to soften, but not brown, about 5 minutes. Lower heat and cook until they become a dark brown, stirring occasionally. This could take about 20-30 minutes. If the pan gets too dry, add in a touch of water.

3. Meanwhile, preheat oven to 350 degrees. Heat oil in another large skillet over medium-high heat. Add in the pork, and sear about 3-5 minutes per side. Transfer to a sheet pan and continue cooking in the oven for about 10-15 minutes or until internal temperature reaches about 140-145 degrees. Let rest for 10 minutes.

4. Meanwhile, make the bourbon black beans. In the same skillet the pork was cooked in, sauté the garlic and jalapeno for 1 minute. Add in the black beans and cumin and sauté for 2



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minutes more. Take the skillet off of the heat and add in the bourbon (this is very important-if you leave it on the heat, it may flare up). Deglaze the pan by scraping up all of the brown bits from cooking the pork. Cook until most of the liquid has evaporated.

5. After pork has rested, slice thinly.

6. To serve, top taco with pork, beans, caramelized onion, chipotle slaw, and cilantro.

By: Jessica Verderame

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Now Make use of Healthy Materials In Pork Chop Dishes

If you talk about easy and simple recipe you may make in the home, the pork chop recipes will be among the very first few things. Pork can be utilized to prepare various forms of recipes. You can actually pair it almost with any form of seasoning or sauce.

Though it is easy to get fine pork chop recipes, coming up with those that are totally astonishing is a little more difficult . Pork, being a flexible meat, usually don't join with additional savor so effortlessly.

If you're on a diet, then you definitely are likely also searching for pork chop recipes which are beneficial. More and more individuals are very fitness conscious these days. Everybody desires to eat healthy and it may be slightly tough at times. Luckily, you will discover dozens of entirely healthful materials that are also a delight to the taste buds. With red meats such as beef that is harder as beef goes well with other strong flavors, most of that are unhealthy. On the contrary, pork is certainly one of the foremost healthiest meat which enable it to be very easily utilized to make some beneficial recipe with other a few healthful components.



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Barbecue is something that everyone likes to gobble, and most of it is prepared just with pork. Making healthy pork chop recipe by the barbecue at home is quite simple and can be tired few minutes. The majority of time when you purchase barbecue sauce from your grocery store and check out the nutritional facts you could possibly be inclined to place it back on the shelf. Creating your own is simple, and can be much improved than the shop-bought kinds.

You also can utilize tomato sauce in order to make the sauce extra natural. Tomato sauce, considered one of the very best choices of barbecue sauce, is incredibly flavorful and thick, which make it a great choice for barbecue sauce.

The most unhealthy thing that you'll want in the sauce is Worcestershire sauce, which you merely need to use a bit of to have the sauce started. Some other healthy ingredients that can be utilized to prepare a delicious and healthy recipe are garlic, onions, pepper, paprika, oregano, ginger. What could be more astounding is that if you negate the tomato and Worcestershire sauce, you need to use those exact same components to prepare an entirely different-tasting pork chop.

For details on pork chop recipes please look at Pork Chop Recipes. You may also take a look at some awesome pork recipes by visiting pork recipes.



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Authentic Jamaican Pork Roast – The Blazing Hot Roasted Pork That's Heaven on a Plate

Pork is a very popular meat in Jamaica, and after you try this Jamaican pork roast, you will see why. This pork is screaming with heat, so be forewarned. But the pork is so tender after all the roasting that it will just melt away.

Preparation of this Jamaican pork roast is thought to be influenced by the Spanish, were probably responsible for adding tomatoes to the dish. It's not absolutely necessary, but pushing the sauce through a food mill is just plain worth the work. The smooth texture is a great finishing touch to this pork dish. This is normally served with plain rice.

Ingredients:

- 1 3-pound boneless pork shoulder
- 5 large garlic cloves, 2 finely chopped and 3 slivered
- 2 tablespoons vegetable oil
- 4 habanero chiles, seeded and chopped
- 1 green bell pepper, chopped coarsely



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1 teaspoon dried oregano
1 teaspoon ground cumin
1 teaspoon ground pepper
1/2 teaspoon ground cinnamon
1 bay leaf
1/2 cup fresh lime juice
2 cups canned tomato puree

Directions:

Make small slits all over the pork with the tip of a paring knife. Stuff the slits with the garlic slivers, then roll the pork up and tie it with kitchen twine, if necessary. In a large skillet over medium-high heat, heat the vegetable oil. Cook the chiles, bell pepper, chopped garlic, onion, cumin, oregano, pepper, cinnamon, and bay leaf until the vegetables are soft, or about 8 minutes, and stirring frequently. Remove the skillet from the heat and stir in the lime juice.

Place the pork roast in a large bowl and pour the marinade over it. Turn the meat several times to get an even coating of marinade all over it. Cover with plastic wrap and refrigerate for at least 4 hours, turning occasionally.

Preheat the oven to 350 degrees F. Scrape off as much of the marinade as you can off the pork, and reserve in a saucepan. Place the pork in a roasting pan and roast until the interior temperature of the meat reaches 165 degrees F., or about 1 3/4



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hours.

While the roast is cooking, add the tomato puree to the marinade and bring close to a boil, before it begins sputtering, and stirring constantly. Then reduce the heat to low and simmer for about 5 minutes. Remove the bay leaf and press the sauce through a food mill, if desired. Transfer the pork to a serving platter and let it rest for about 10 minutes before slicing. Spoon the smooth sauce over the sliced pork and serve immediately.

This Jamaican roast pork dish serves 6.

Billy Bristol is the writer and editor for Spicy Cooking, a website devoted to hot spices, spicy foods, blazing cooking, the hottest cuisines around the world, and “knock-your-socks-off fiery recipes that all chile-heads and chili-head wannabes will love. Spicy Cooking will fire up taste buds and scorch your palate..Guaranteed.



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How To Cook Pro Quality Bbq Pork Butt

One of the most popular ways to cook pork inexpensively, with extremely tasty results, is by smoking it low and slow over around 12 hours until it has absorbed all of the flavors from the rub, smoke, and it's own fat and collagen.

The meat has a succulence that has to be tried to be believed, and as cuts of meat go, there are few better ways to provide a large number of heads with a great meal.

Pulled pork sandwiches, rollups, you can even make a hash for breakfast with the leftovers! It is a truly versatile cut in the sense that it can be used in so many different ways.

The best tasting pulled pork is comes only from a good slab of meat that is thoroughly riddled with delicious fat and loaded with copius amounts of collagen.

When a decent piece of pork butt is cooked low and slow, the fat and collagen melts together throughout the meat which in turn internally bastes the muscle fibers which results in a much more tender and moist result. The cooking process usually takes eight to twelve hours or more, and this slow cooking process ensures that the finished pork is moist, flavorsome



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and truly delicious.

It is best to buy partial butts in the 4-5 pound range as they are particularly good owing to the fact that they cook quickly and there is a plenty of the crispy, crusty surface, referred to as "Mrs. Brown" by BBQ pork lovers.

On to the recipe so you can make your own great tasting BBQ pork butt!

BBQ Pork Butt Ingredients

1 nicely marbled pork butt, around 5 pounds in total weight

3 tablespoons of vegetable oil

1/3 cup BBQ Rub –

2 cups hickory wood chips for smoke (use your favorite, apple, cherry or oak taste great too)

10 large rolls or buns (try panini, ciabatta or baguettes, they are all good)

1 cup of your favorite BBQ sauce such as Bone Suckin' Regular, it's nice and thick

This recipe will leave you with around 3 pounds or so of meat which will be plenty to fill up almost a dozen sandwiches.

If by some miracle there is actually any pulled pork left over, it will keep well in the freezer for up to a couple of months. Just make sure that the meat is completely sealed in a



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suitable airtight container.

Allow yourself quarter of an hour to remove the excess fat and rub the meat with your favorite blend of spices, or pre-made/bought rub.

Cooking time. Allow 8-12 hours or 1.5-2 hours per pound at 225F. If you push the heat up to around 280F, you can reduce the cooking time to 1 hour per pound of meat. Once finished, make sure that you allow time to pull the meat, which should take around half an hour if you do it by hand.

Remove most of the of fat from the outside of the pork cut so that the meat takes on the flavors from the rub, rather than the fatty exterior. Now tie up the meat well with string so that everything stays together during cooking.

Rinse and dry the meat then lightly brush the pork with vegetable oil on all sides so that the rub sticks to the meat properly. You can also lay on a coating of mustard first if you like for extra flavor. Now work in your favorite BBQ rub into the meat and then refridgerate it, covered for at least 6 hours. The longer, the better.

Set up your grill for indirect cooking and aim for 225c before putting the meat onto the grill then add your chosen prepared wood chips to the charcoal.



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Always use a temperature probe when cooking any joint of meat as this takes out the guesswork and gives you a clear and accurate reading of the internal temperature of the meat.

When the internal temperature of the pork hits around 190, the chances are that it is ready to eat, but you still need to check visually to be 100 percent sure.

You should find that the outside of the meat is a nice deep brown color or possibly a blackened, charred color. Either way the meat is in great shape! Some rubs have a tendency to impart darker colors onto meats than others, so bear this in mind when checking your meat at the end of cooking!

Test the meat at this stage with a fork, and give it a turn. If the meat gives little resistance you are done. If on the other hand the fork is very hard to rotate, it needs a little longer, so drop the lid and let it cook for another 30-40 minutes.

When the meat is done you should let it rest for an hour or so before pulling (the fun part!), and you should be left with delicious, mouthwatering pulled BBQ pork that will look like this.

When you have pulled your pork, it should look pretty good!

At this stage you are good to go, you can serve up your pulled



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pork into sandwiches, burger baps with salad or slaw, with a side of beans and corn, into mexican fajitas with sliced peppers, red onion and sauce, the list it pretty much endless!

Pulled pork keeps very well, and as mentioned earlier, can be frozen down and kept for a long while in the freezer if neccessary. If you choose to refridgerate the meat, make sure that it is kept in an airtight container wrapped in foil so that the moisture is retained in the meat.

You can eat your BBQ pulled pork how you like. Try it with beans and slaw served up in a large bun and enjoy!

Barbecue Party has daily updated BBQ news, product reviews, BBQ competition schedules, contest results, guides, tips and a tantalizing selection of mouthwatering free BBQ recipes. You may also like to find out how to make your own homemade BBQ sauce, as well as discover many more how-to BBQ guides.

How To Cook Pulled Pork



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Properly

If you love smoky, sweet or spicy shredded barbecued pork, then you must love Pulled Pork also. In this article, you will get to know that what constitutes the best barbecue as well as what techniques you should use to have a great result vary in each region and even each cooking style.

There are nearly as many opinions about this type of cooking as there are people creating and consuming it. Here is one tried and true method used to get a raved review for your prowess with combining meat, smoke, spices and sauce.

Create a dry rub. This simply means combining powdered spices into a mix that can be generously spread onto the entire surface of the meat. Use ingredients that improve the flavor of the meat without overpowering it.

Typically dry rubs include garlic powder, onion powder, cayenne pepper, black pepper, paprika, and salt. Unusual things like curry or nutmeg should be avoided unless your



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target audience is known to be fans of these and their unique flavors.

Smoke the meat slowly and properly. Smoke a good piece of pork roast for up to 24 hours at a low heat. Usually it is cooked at about 175 degrees. This prevents dryness and lack of flavor.

Smoke the meat with the fat side up to allow the juices to flow into the pork. In addition this prevents flammable liquid from dripping onto your heat source and causing flare ups that burn the meat.

Pick a flavorful wood like hickory, apple, or cherry. These enhance the taste of the finished product. The smoke from these woods or a combination of them fills the pores of the meat and changes it to a light red color that boosts the flavor.

Place the meat into a crock pot. Chopping the smoked pork and

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submerging it in the barbecue sauce you have chosen to continue the slow cooking process is the preferred method for finishing Pulled Pork. This method will keep the meat juicy.

Ovens heat from outside the container the meat is in by surrounding it with a huge volume of dry air. Humidity escapes from the cooking pork into the oven and evaporates. Removing excess liquid to get the appropriate thickness is much easier than trying to re-hydrate overcooked or burnt meat.

If you want to get a meal that is your signature dish, then you must make your own barbecue sauce. This adds another level of complexity to the process of finishing the transition from roast to meal.

With patience, high quality pork, several spices, a combination of flavorful wood, and your preferred barbecue sauce a party favorite or delicious family meal is in your near future.



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