

# JAMES' NORTH CAROLINA BBQ

*Prepared by James McManus*

Prep Time: 20 Minutes

Cook Time: 6-8 Hours

Makes: 4-6 servings

## BBQ SAUCE INGREDIENTS

- 1 cup of white vinegar
- 1 cup of apple cider vinegar
- 1 tablespoon of crushed red pepper
- 1 tablespoon brown sugar

Ingredients Needed:



Brown Sugar



Crushed Red Pepper



White Vinegar



Apple Cider Vinegar

## BBQ SAUCE INSTRUCTIONS

- In a small saucepan add all ingredients together, gently mixing with the addition of each new ingredient.
- Bring mixture to a boil while stirring occasionally to make sure the sugar dissolves throughout and doesn't burn.
- Once the mixture has been brought to a roiling boil the flavors will have begun to combine.
- Remove from heat and seat aside to cool.
- You can make your sauce ahead of time and it will store in the fridge for about 2 weeks.

## BBQ ROASTING INGREDIENTS

5 pounds of pork shoulder  
Kosher Salt  
Ground Black Pepper  
Hamburger Buns

Ingredients Needed:



Pork  
Shoulder



Hamburger  
Buns



Kosher  
Salt



Ground Black  
Pepper



Texas Pete Hot  
Sauce (optional)

## BBQ ROASTING INSTRUCTIONS

- Preheat your oven to 225 degrees (*Yes a traditional BBQ will be smoked and cooked low and slow on the grill, but alas we apartment dwellers will have to make do.*)
- Rub your pork shoulder generously with salt and pepper, making sure to evenly coat the pork with the rub.
- Place pork shoulder into a large oven safe baking dish, and place in the oven to cook for 6-8 hours at 225 degrees.
- Periodically baste your pork with some of the vinegar BBQ sauce you made earlier, this will keep the pork tender and juicy. Ladling a few tablespoons of the sauce every two hours.
- When your pork has finished cooking after 8 hours remove from the oven and place on a cutting board and tent loosely with foil. Allow to rest for 20 minutes. This step is crucial to keep your BBQ from drying out.
- After your pork shoulder has had the chance to rest begin to shred your pork. Your BBQ should now pull apart as you use two forks to gently shred the pork.
- Add your BBQ sauce to the shredded pork. You're now ready to serve your BBQ on hamburger buns. **\*\*For a little extra heat and North Carolina flair add Texas Pete Hot Sauce, proudly bottled in Winston-Salem, NC.**