

Kelli's BBQ Pork

Pork shoulder roast – comes in big pieces (~4-5 lbs at Casey's or in a big two pack (~8-9 lbs) at Costco.

Cover with olive oil and a rub (or Lawry's salt & pepper).

Sear well on grill. (original recipe doesn't sear but I do)

Cook in oven at 350 uncovered for 1 hour.

Add 1" chicken stock, seal pan.

Reduce heat to 300 degrees and bake another 4 hours.

Baste occasionally.

When it is fork tender in the middle, it's done.

Shred while warm with two forks.

Use juice from pan to moisten if needed once forked apart.

Serve sauced or un-sauced.

Note: Save juices. The pork reheats well in the microwave.

Stir in some of the juices prior to heating to keep it moist.