



"Creative food that inspires, excites and fuels amazing human beings."

North Carolina BBQ Pork

This recipe is ideal for a family on the go. It's a versatile starter for sandwiches, tacos, pizza or whatever your creative mind can conjure up! Try it as a pulled-pork sandwich with a simple slaw and potato bun...yummy!

5 pounds **whole boneless Pork Butt**
16oz **The Chef's Touch North Carolina BBQ Sauce**

Place the pork butt in a large bowl and marinate in the BBQ Sauce for 2 to 3 days in the refrigerator.

Preheat the oven to 325 degrees.

Take the meat out of the marinade, then simmer the excess marinade in a saucepan until thickened. Set aside.

Wrap the meat in plastic wrap then in foil. Bake pork for about 6 hours. Shred onto a baking sheet and bake at 375 degrees for 45 minutes, basting with the thickened marinade.