

## **FROM THE NATIONAL HONEY BOARD**

### **Smoked Pulled Pork Sandwiches with Honey BBQ Sauce**

***Makes 8 to 10 servings***

#### ***Ingredients:***

- Pork Rub, recipe follows, below
- 4 lb. bone-in pork shoulder roast (pork butt)
- 1 cup water
- 1-1/2 cups prepared barbecue sauce
- 1-1/2 cups honey
- 1 cup ketchup
- 8 to 10 rolls
- Chopped jalapeno peppers, onion and pickles, optional

***Directions:*** *Massage Pork Rub (see recipe below) over surface of pork and let stand for 1/2 hour. Soak 2 cups of hickory chips in water; drain well. Wrap chips in foil; punch holes in foil and place on top of gas grill on high temperature. When the chips begin to smoke, place pork on grill and cook until well browned on all sides with lid closed, about 30 to 45 minutes. Remove pork from grill and place in a turkey-size oven bag set in a large shallow baking dish. Add 1 cup water and seal well; pierce bag several times with a small knife. Cook at 300°F for 3 to 3-1/2 hours or until meat is tender and pork bone can be removed easily. Remove from oven. Remove bone and set aside until cool enough to handle. Shred with hands into small pieces, removing any pieces of fat. Add juices from cooking bag, skimming off excess fat. In a separate saucepan, stir together barbecue sauce, honey and ketchup, cooking until hot and honey has dissolved. Stir most of the sauce into the shredded pork and mix well. Serve on rolls and drizzle with remaining sauce. Top with jalapenos, onions and pickles, as desired.*

#### **Pork Rub**

***Makes 8 to 10 servings***

#### ***Ingredients:***

- 1/4 cup Sugar
- 1 Tablespoon chili powder

- 2 teaspoons paprika
- 1-1/2 teaspoons seasoned salt
- 1-1/2 teaspoons garlic powder
- 1-1/4 teaspoons onion powder
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon pepper
- 1/4 teaspoon cayenne pepper

**Directions:** *Stir together all rub ingredients. Use as directed in Smoked Pulled Pork Sandwich recipe.*