

Pulled Pork on the Fly

Prep time: 5 minutes

Cook time: 6 hours

Servings: approx. 12

Ingredients:

- 1 whole medium onion
- 1 pork shoulder (“pork butt”)
- 2 tbsp Nature’s Seasoning (or just salt & pepper)
- 1 tsp of each garlic powder & chili powder,
- ½ tsp cayenne pepper
- 2 tbsp McCormick’s Grill Mates Smokehouse Maple Seasoning
- 1 tsp Liquid Smoke
- 2 tsp Cholula hot sauce
- 1 can/bottle of whatever beer is on hand

Preparation Instructions:

Preheat oven to 300 degrees.

Peel the onion and cut it into quarters. Lay them in the bottom of a 5-quart Dutch oven.

Mix together the spices, and rub them all over the meat.

Place the meat on top of the onions in the pot. Pour the hot sauce, liquid smoke, and beer over the top of the meat. Top with brown sugar.

Place the lid tightly on the top, and place in the oven. Turn the meat two to three times during the cooking process, being sure to end with the fat-side up.

Remove the meat from the pot and place on a cutting board. Using two forks, shred the meat. Before placing the meat back in the pot, use a spoon to skim as much fat as possible off of the top of the liquid in the pot.

Return the meat to the pot. Serve with warm buns or tortillas.