

PrazHym's Carolina Pork Barbeque

Courtesy of Pete Marr

This recipe is time consuming so start the process the morning of the day before you want to serve.

Brine:

- 4 cups water
- 1/4 cup kosher salt
- 1/4 cup raw sugar
- 2 bay leaves
- 1 1/2 pounds pork shoulder

Dry rub:

- 2 teaspoons kosher salt
- 2 teaspoons black pepper
- 2 teaspoons smoked paprika
- 1/4 teaspoon cayenne pepper
- 1 teaspoon ground cumin
- 2 teaspoons dark brown sugar
- 1 teaspoon garlic powder

Basting liquid:

- 2 cups cider vinegar
- 1/2 cup water
- 1/3 cup honey
- 1 tablespoon crushed red pepper flakes
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 tablespoon liquid smoke, plus 2 teaspoons
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 cup lager-style beer, room temperature (for roasting)

For the brine:

In a saucepan over medium-high heat, combine water, salt and sugar; stir to combine and dissolve. Add the bay leaves and cook for 2 minutes. Remove brine from heat and let it cool to room temperature. Place pork in a large resealable bag set in a baking dish. Remove the bay leaves and pour in the brine, seal the bag and refrigerate for 4 to

6 hours.

For the rub:

Remove pork from the refrigerator and discard brine. Pat pork very dry with paper towels and transfer to a plate. Mix together the rub ingredients and apply evenly to all surfaces of the pork. Cover with plastic wrap and place in the refrigerator to marinate overnight.

Cooking:

Preheat oven to 275 degrees F. Remove pork from the refrigerator and transfer to a roasting pan lined with a wire rack. Let rest for about 15 minutes so it can come to room temperature. In a saucepan, add the vinegar, water, honey, red pepper flakes, chili powder, cumin, garlic powder, onion powder, liquid smoke, Worcestershire sauce, salt and pepper. Bring to a boil over medium-high heat. Whisk until well combined and then remove from heat. Reserve 3/4 cup of mixture and hold, covered, in the refrigerator. Set aside remaining mixture to baste the pork as it cooks.

Mix the beer and 2 teaspoons liquid smoke together in a bowl and pour into the bottom of the roasting pan. Brush pork with basting liquid on all sides. Bake in the preheated oven, brushing the top and sides with the basting liquid every 30 minutes or so. Roast the pork for 3 1/2 to 4 hours, or until the meat can be pulled away easily. Remove from the oven to a cutting board. When cool enough to handle, pull the pork with a pair of forks. Transfer to a pan large enough to hold all of the pork. In a microwave, heat the reserved 3/4 cup of basting liquid and add to the pork. Bring the pan to medium heat and simmer for 30 minutes, stirring frequently.

Serve on sandwich rolls with a generous spoon of cole slaw