

## **Pulled Pork** (recipe from Dee Vanzon)

(serves 50 people)

1 cup packed brown sugar  
2 tbsp each paprika, dry mustard  
1 tbsp smoked sweet paprika  
1 tbsp cumin  
salt and pepper  
40 lb bone-in pork shoulder  
2 cups of orange juice

In a large bowl, combine sugar, paprika, dry mustard, sweet smoked paprika, cumin and salt and pepper.

Rub over the pork and refrigerate overnight.

Pour the orange juice over the pork and cover the pan with tin foil.

Put in a 250 oven for 12 hours.

After 12 hours remove from oven and let stand till cool enough to touch. Remove all the fat and now the fun begins.

Pull and Pull and Pull. Pour some of the juices back on the pork.

BBQ Sauce.

1 bottle of beer  
2 cups off smoking stampede Fume  
1 cup of diana sauce

Mix well in the pork and enjoy.