

Tried and True
Recipes from the Fine Folks at:
Deejays Smoke Pit Forums

<http://www.deejayssmokepit.net/>

Jeff's Finishing Sauce (For Pulled Pork)

1 Cup Cider Vinegar

2 Tablespoons Brown Sugar

1 Teaspoon Tony Chachere's Cajun Seasoning

1 Teaspoon Course Black Pepper

1 Teaspoon Red Pepper Flakes

Warm the Vinegar up enough so that it dissolves the Sugar well. Then add the remaining ingredients.

I use it in one of those clear Ketchup bottles you can get from Wally World for about \$0.99. Snip a little bit larger hole out of the spout with a pair of scissors. Once all your ingredients are mixed together, put your finger over the top, and shake vigorously.

Randomly squirt this over warm freshly pulled Pork, then kind of mix it up

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with gloved hands. This adds very little heat (despite the Red Pepper) and mellows out the stronger, gamier parts of the Shoulder. The Vinegar also helps break it down even more for some REAL juicy pork.

Personally, I eat it just like that, but your guests can add whatever "Q sauce they prefer once it's on their plates or bun!

If you've never done Pulled Pork with a "Finishing Sauce" before, you're in for a real treat!!!! It's the secret ingredient that a lot of Quer's don't know about, and part of the reason people at my 'Q Parties say "they've never had Pulled Pork that tasted this good, before!".

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