

# BBQ Pork



Get the backyard party started with BBQ Pork. Made with savory meat, classic spices, and your favorite bottle of barbecue sauce, this recipe is the ultimate crowd-pleaser. Your NESCO 6 Qt. Roaster Oven sears pork to falling-off-the-bone perfection. Pair with a side of coleslaw, mac 'n cheese, or cornbread.

## Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

## Grocery Ingredients:

5 lb pork butt (Boston Butt)

### *Dry Rub*

1 Tbsp black pepper

3 tsp salt

1 Tbsp garlic powder  
1 Tbsp onion powder  
1 bottle of your favorite BBQ sauce  
1/8 cup peanut or canola oil for browning  
1/2 cup water (apple juice or apple cider vinegar work well too)

**Instructions:**

1. Preheat **NESCO® Roaster Oven** at 350° F. Place oil in cookwell. Rinse pork butt and pat dry.
2. Mix dry rub together in small bowl. Rub spices over entire pork butt.
3. Then put meat in cookwell and brown on all sides. Turn heat down to 250° F. Pour water over meat and cook until meat falls apart.
4. Remove from roaster and shred meat with fork. Add your favorite BBQ sauce to taste. Serve over rice or heated hamburger buns. Serves 10-12.

*Submitted by Melinda Mobley, Pelion, SC.*