

Barbecued Pork Southern Style

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Original by Jo Anne Merrill

Servings: 10



Ingredients

1 pork shoulder roast
1 teaspoon celery seed
⅓ cup cider vinegar
½ cup ketchup
½ teaspoon chili powder
½ teaspoon ground nutmeg
1 teaspoon brown sugar
⅛ teaspoon ground cinnamon
1 bay leaf, crumbled
½ teaspoon salt
½ teaspoon lemon pepper
1 dash hot pepper sauce, or to taste
1 cup water

Cooking Method

In a heavy skillet, brown the roast on all sides in a small amount of oil.

Place the roast in a heavy, oven-safe pan with tight fitting lid or a pan that you can seal with aluminum foil.

Place the remaining ingredients in a saucepan and bring to a boil.

1. Boil for 1 minute.
2. Pour mixture over the roast.
3. Cover tightly.
4. Place the roast in a preheated 325° oven and bake for about 35-45 minutes per pound.
5. Baste several times with the juices in the pan.
6. Remove the roast and allow to cool slightly.
7. Slice the roast into bite sized thin pieces.
8. For spicier meat, add additional hot pepper sauce and a few drops of vinegar.

* Pork roast of about 3 pounds or more. You may double the sauce recipe if cooking a large roast.

Serving Ideas: *Serve with cornbread, baked beans, and coleslaw.*