

PULLED PORK SHOULDER

with BEER

The Rub

¼ cup paprika
2 tablespoons kosher salt
¼ cup brown sugar
2 tablespoons cumin
2 tablespoons chili powder
2 tablespoons black pepper
1 teaspoon cayenne pepper (or to taste)

The Beer

1 can any kind of beer

DIRECTIONS

Mix all rub ingredients together and spread on pork shoulder roast. Refrigerate pork over night or at least 4 hours. Place pork in crock pot or dutch oven Add 6 oz beer. Cook in crock pot on low setting or in dutch oven in the oven at 325°F for 4 hours or until pork is easily shredded. Drink the rest of the beer.

Serve with Carolina Gold Mustard BBQ sauce.