Recipes by recipes.com

Pulled Pork Shoulder

(By Better Homes and Gardens)

Ingredients

- · 6 to 8 hickory wood chunks or 3 cups hickory wood chips
- 1/3 cup Davis Dry Rub (see below)
- 15- to 5-1/2-lb. boneless pork shoulder roast (sold in some regions as Boston butt)
- 1 recipe Vinegar Barbecue Sauce
- 12 to 18 soft white hamburger buns
- Bottled hot pepper sauce (optional)
- · Coleslaw-on the side or top the sandwich

Davis Dry Rub

In a small bowl stir together 1/2 cup paprika,



1/3 cup black pepper, 1/4 cup salt, 1/4 cup chili powder, 1/4 cup ground cumin, 1/4 cup packed brown sugar, 3 Tbsp. granulated sugar, and 2 Tbsp. cayenne pepper. Transfer to a small airtight container or bag. Store at room temperature up to 6 months.

Directions

- 1. Smoker Instructions: At least 1 hour before smoke-cooking, soak wood chunks or chips in enough water to cover. Drain before using.
- 2. Sprinkle Davis Dry Rub evenly over meat; rub in with your fingers. In a smoker arrange preheated coals, drained wood chunks, and water pan according to manufacturer's directions. Pour water into pan. Place roast on the grill rack over water pan. Cover; smoke for 4 to 5 hours or until roast is very tender. Add additional coals and water as needed to maintain temperature and moisture. (Do not add more wood after the first 2 hours of smoking. Too much smoke makes roast bitter.)
- 3. Remove roast from smoker. Cover roast with foil; let stand for 15 minutes. Using two forks, gently pull the roast into long thin strands. Mix about 1-1/2 cups Vinegar Barbecue Sauce with the pork to slightly moisten the meat.
- 4. To serve, pile pork onto buns. Sprinkle with hot pepper sauce. Serve with remaining Vinegar Barbecue sauce and Kohlrabi Coleslaw. Makes 12 (4-1/4-ounce) to 18 servings.

Summer Sorbet Tart with Fresh Berries

(By the Food Channel)

Ingredients

- 1 cup graham cracker crumbs
- · 1 tablespoon white sugar
- 1/2 cup butter, melted
- 4 large scoops lime sorbet
- 8 mini scoops orange sorbet 8 mini scoops lemon sorbet
- 8 mini scoops raspberry sorbet
- 4 small scoops black cherry ice cream
- · Berries for garnish

Directions

- 1. Preheat oven to 350 degrees F.
- 2. Combine graham cracker crumbs, sugar and melted butter in bowl; mix with a fork.
- **3.** To assemble each dessert; press 3 tablespoons crumb mixture onto bottom and up sides of small (1/2 cup) ramekin. Repeat for remaining 3 ramekins. Bake 20 minutes. Let cool completely.
- 4. Scoop 1/2 cup lime sorbet into each ramekin; smooth out sorbet so top is level.
- 5. Place 1 small scoop of black cherry sorbet on top of lime sorbet; with back of spoon press level to top of ramekin. Arrange 1-2 mini scoops of other sorbets around the black cherry scoop.
- **6.** Garnish with berries. Serve immediately.



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