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Semi-Finalist



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Platte River Pulled Pork BBQ

Recipe Number: 24

Prep time: 20 minutes

Cook time: 10 hours

Oven temp 355° - 225°



INGREDIENTS: 1 large Pork roast, approx 3 lbs (pork shoulder or sometimes called Boston Butt).
The cheapest cut is just fine.

1 large onion, chopped
2-3 gloves garlic, chopped
2 Cups BBQ sauce (store bought)
½ c. vinegar
optional (1-2 tsp of liquid smoke)

DIRECTIONS: Start in the evening. Put pork roast in oven dish (metal or glass) or covered casserole. Slather with chopped onion and 1 C. BBQ sauce. Optional for liquid smoke. Cover with tin foil. Cook for 1 hour on 350.

Turn oven down to 225 degrees. Slow roast all nite, for 9-10 hours.

In morning, drain off all grease and let cool. With clean hands, pick off any remaining fat, then shred meat. Can refrigerate or serve immediately.

To serve, heat for 1 hour at 300 degrees – cover meat with 1 C BBQ and ½ c vinegar, lots of salt and pepper, more garlic if desired. Serve on sandwich buns with pickles and/or mustard, plus more BBQ sauce on the side. One roast serves 8-10, I make a double batch and freeze the extra. (This can also be adapted for crock pot and make during day.)

Side dishes: calico baked beans and coleslaw.

STORY: *Every June, around fathers day, we camp at Platte River Park near Louisville with 5 other families. We started this "tradition" 26 years ago with tiny babies and stayed in the "Wild Strawberry" cabins, so we call our camping group the Wild Strawberries. Between us we have raised 20 successful kids + loads of friends have joined us over the years for meal-time, canoeing on the Platter River, and sitting around the camp-fire, telling stories. It's a 45 minute drive from Lincoln but we might as well be in the Rocky Mountains, it is so remote and a great break from our hectic lives. It often rains and we have never missed a year of canoeing on the platte. Every year we enjoy fabulous food and pledge our undying friendship until next June.*

Each family brings food to share. My husband and I do breakfast and have 2 favorite dishes: calico beans (the kids call it my signature dish) and pulled pork BBQ. We make the pork ahead of time and reheat in crock pots, same with the beans – everything has a smoky BBQ feel, great for outdoors. Our young adult children are scattered all over the USA and foreign countries, but try to return for the greatest weekend of the year. PS – if selected, the entire camping group will help cook!!

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