

MOM'S BBQ SAUCE

ORIGINAL RECIPE FROM HER SISTER MYRTLE

THIS RECIPE IS A DOUBLE BATCH TO BE USED FOR
"SLOPPY JOE" SANDWICHES OR PORK ROAST

1 cup catsup
½ cup apple cider vinegar
1 cup water
2 tablespoons worchestershire sauce (always used Lee & Perrins)
Brown sugar to taste (approximately 4 tablespoons)
2 teaspoons dry or prepared mustard
Dash of chili powder
Sprinkle of dried minced onions
Slosh of lemon juice
Salt and pepper to taste

JAN'S VERSION FOR PULLED PORK ROAST

1 cup catsup
½ cup apple cider vinegar
¾ cup water
3 tablespoons molasses
1 tablespoon brown sugar
1 teaspoon dry mustard powder
Dash of cayenne pepper
Juice of half a small lemon
2 tablespoons Jim Beam

For pulled pork BBQ make a dry rub using:

2 tablespoons paprika
2 teaspoons brown sugar
1 teaspoon dry mustard

1 teaspoon kosher salt

Mix the dry ingredients in a small bowl, place a 2-3 pound sirloin pork roast in a gallon ziplock bag and add the dry mixture and toss to completely coat the roast. Place in the refrigerator for at least one hour, preferably overnight.

Preheat oven to 300 degrees F and place roast in a heavy pan with tight fitting lid or overwrap with foil. Roast for at least three hours, or until pork can be easily pulled apart with a fork.

Add BBQ sauce, cover and cook until sauce is bubbling and meat is well flavored.

For a Memphis style sandwich, put pork mixture on a hard roll and top with cole slaw.