

PORK SHOULDER

UTENSILS:

Electric Skillet

INGREDIENTS:

- 3-4 lbs. Pork Shoulder
- 2 large bottles of your favorite BBQ Sauce
- 1 Bottle Tabasco Sauce

DIRECTIONS:

Turn Electric Skillet to High Heat. Sear the meat on both sides for 8 minutes on each side. Pour one bottle of BBQ Sauce and bottle of Tabasco Sauce over the top of the meat and cover. When the water seal forms, reduce the heat to 200° and cook for 2-3 hours. Remove from the juices and pour the other bottle of fresh BBQ Sauce on and serve.

NOTES:

