

PORK BARBECUE

Ingredients

1. 3 lbs. Boston pork
2. butt (center or end cut)
3. 1 cup catsup
4. 1 cup water
5. 1 tsp. celery seed
6. 1 tsp. chili powder
7. 1 tsp. onion granulated
8. 1 tbsp. butter
9. 1 tbsp. red wine vinegar
10. 1 tsp. Worcestershire Sauce
11. 4 Tblsp. brown sugar
12. 1 Tblsp. Prepared Mustard
13. 1/2 tsp. salt
14. 1/4 tsp. pepper

Instructions

1. Boil pork 2 hours or until meat begins to fall off bone.
2. Remove fat and gristle.
3. Shred the meat.
4. Mix together all sauce ingredients.
5. Add to the shredded pork.
6. Return to heat and Simmer 2 hours.
7. Serve on hamburger bun.