

Aunt Bonnie's Boston Butt

INGREDIENTS

One 8 to 10 lb Boston Butt
McCormick's Grill Mates Pork Rub
Meat Tenderizer
Heavy Duty Aluminum Foil

DIRECTIONS

Rinse meat in sink; apply heavy coat of pork rub and tenderizer to the meat, leaving meat to rest until room temperature. Place Boston Butt on a grill at 350 degrees browning each side about one hour. After meat has browned, wrap in heavy duty foil. Don't be stingy with the foil! Wrapping meat twice will help secure it's own juice and flavor. Now lower the grill's heat to 200 degrees and cook for 5 to 6 hours. This Boston Butt will be so tender that all you need is a fork, bun and your favorite sauce.

Recipe by Bonnie Williams, Adel