

Sometimes cooks work their magic by the seat of their pants. Here is one of those recipes. I tried to get as many specifics as I could as far as quantities.

PULLED PORK with COLE SLAW by Eric and Cathy Yochheim

Preheat oven to 400° F

Buy pork shoulder butt with bone in; approximately 60 pounds for 80 people

[gotta love those bones for flavor, but approximately 1/3 of the weight is fat which will be lost in cooking]

12 oz beer (any) or wine (any) [or root beer, which was handy; alcohol tenderizes]

Put the meat, fat side up, in three large baking pans. Pour in enough of the beer/wine/root beer to cover the bottoms about ½ inch, to keep the meat from burning at the bottom.

Season liberally with some kind of steak seasoning. Douse with pepper.

Tightly cover pans with heavy-duty aluminum foil.

Place baking pans in **preheated** oven for 20 minutes. Then turn it down to 300° and bake for 6 to 8 hours.

Do not open the oven. It then follows, do not lift the foil.

When removing the pans from the oven, be aware that there will be LOTS of HOT liquid.

Spread meat on flat baking sheets to cool.

When cool separate bite sized pieces from fat and gristle (toss those).

Serve with BBQ sauce on the side.

COLE SLAW

4 heads of green cabbage, shredded fine

1 diced carrot

1 medium onion, minced

1 1/3 cup sugar

1 tablespoon salt

½ tablespoon pepper

1 cup milk

2 cups mayonnaise

1 cup buttermilk

6 tablespoons white vinegar

1 tablespoon lemon juice

Mix and eat. You might want to let it cure for a couple of hours.