



@Forgotten Lane Farm



From our family to yours, a collection of recipes that I have collected from family, friends, and cookbooks over the years and have decided to publish them for your enjoyment. Having prepared these dishes for my family, I now offer them to you for your family. Please enjoy them and let me know how they turn out for you.

Carolyn

From Dave Lieberman @ Food Network and is really good!!

For the dry rub:

2 Tablespoons salt

About 40 grinds of black pepper

2 Tablespoons chili powder

1 Tablespoon garlic powder

2 teaspoons ground coriander

2 teaspoons ground mustard seed

12 ounces good ale or dark beer

4 cloves garlic, chopped

1 5 lb pork butt

Combine rub ingredients in a bowl and mix well. Rub all over pork butt. Wrap in plastic wrap and refrigerate for at least one hour and as long as overnight.

Beer Braised BBQ Pork

Preheat oven to 500 degrees. Unwrap pork and place in a roasting pan with sides about 2 inches high. Cook 45 minutes until dark browned and even blackening in places. Remove from oven. Lower oven to 325 degrees. Pour beer over the top and add chopped garlic around the pork. Cover tightly with heavy duty foil. Poke about 10 holes all over the top of the foil. Cook pork butt 2 ½ hours longer until so tender that it comes away very easily from the center bone. Place the meat in a pan (13 x 9) and pour the pan juice (there will be plenty) into a saucepan.

To the pan juices add:

½ cup ketchup

2 Tablespoons whole grain Dijon mustard

3 Tablespoons Worcestershire sauce

1/3 cup dark brown sugar Bring to a simmer until reduced by half and thick, about 20 minutes.

While the sauce is boiling down, pull apart the pork with 2 forks. Pour the sauce over the pulled pork and work through until fully absorbed. This makes great sandwiches!

Horse clubs, organizations of any kind all have meetings and potlucks that you need to figure out "what would be the best and easiest type of dish to take"!!! Most people don't want to go to the trouble of making a Main dish, but here is a recipe that everyone will love and it isn't hard!!! Make it the night before and just heat it up – or make it the day of – this recipe makes a lot and is just perfect for those occasions.