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BBQ Spaghetti With Chef Wade Burch

Serves 4

Ingredients:

2 cups BBQ spaghetti sauce* recipe below

2 cups pulled pork

2 lbs spaghetti, cooked

4 slices thick cut Texas toast or brioche

Garlic butter:

2 sticks butter, at room temperature

¼ tsp cayenne pepper

½ tsp smoked paprika

½ tsp black pepper

½ tsp granulated garlic

½ tsp smoked sea salt

Preparation:

Combine the soft butter with the spices in a medium bowl. Reserve until needed. Lightly coat the toast on both sides. Cook over medium heat on a grill until lightly toasted and golden brown. Alternatively a broiler or toaster oven may be used. Be careful not to put too much butter if using a toaster oven. In this case toast the bread first and then spread on the garlic butter.

BBQ Spaghetti sauce:

Ingredients:

¼ cup olive oil

3 each garlic cloves, peeled, minced

1 each onion, peeled, sliced thick, smoked, diced (a regular onion can be substituted)

3 cups smoked tomatoes,(plum tomatoes in basil can be substituted)

1 cup BBQ sauce, homemade

1 pork shoulder bone

½ lb smoked pork shoulder bark (dark outer surface where all the smoke is)

1 bunch basil, chiffonade

Salt & pepper to taste

Preparation:

In a large dutch oven over medium high heat, cook the onion for 3 minutes. Add the garlic and stir often to avoid burning it. Add the tomatoes and lower the heat. Stir in the BBQ sauce and add the pork bone and meat. Stir well to combine. Lower the heat to a simmer and cook for one hour. Remove the pork bone and add the basil. Adjust the seasoning with more salt and pepper if needed.

Keeps several weeks covered in the refrigerator.