

Big Lou's All Purpose Rub

Ingredients:

2 Cups Dark Brown Sugar
½ Cup Kosher Salt (Diamond Crystal)
½ Cup Turbinado Sugar (sugar in the raw)
¼ Cup Paprika
1 Tbsp Black Pepper
1 Tbsp White Pepper
1 Tbsp Granulated Onion
1 Tbsp Granulated Garlic
1 Tsp Ancho Chili Power
1 Tsp Cumin
1 Tsp Ground Celery Seed
½ Tsp Cayenne Pepper

Method:

Mix well. Let stand 2-3 hours. Store in airtight container.

Wildwood's Pulled Pork (Slow Cooker Style) on Potato Rolls with Slaw

Serves: 8

Pulled Pork on Rolls

Ingredients:

4 lbs. Boneless Pork Butt; (trimmed of excess fat)
3 Tbs. Lou's BBQ Pork Rub
2 C Spanish Onion; julienned
1 ½ cups of your favorite BBQ Sauce
8 oz Dr. Pepper
4 oz Apple Cider Vinegar
8 Potato Rolls (Martin's recommended)

Method:

1. In a large bowl rub pork with BBQ rub
2. Place julienned onions on the bottom of slow cooker.
3. Place pork on top of onions in slow cooker.
4. In a medium bowl whisk BBQ sauce, Dr. Pepper, and cider vinegar together then pour over pork.
5. Cover and cook on low for 7-8 hours, or until meat is tender.
6. Remove pork from crock pot and shred with a fork on a flat surface
7. Drain any excess fat from cooking liquid. Pour remaining liquid over pork and mix to coat with sauce.

8. Serve on potato rolls with coleslaw.

Coleslaw

Ingredients:

2 Qt. Shredded Cabbage
1 ea. Carrots; Peeled
1 ea. Onion; Spanish; Small; Peeled
½ C. Cider Vinegar
1 ½ C. Miracle Whip
¼ tsp. Celery Seed
½ tsp. Caraway Seed
TT Salt & Pepper

Method:

1. On a box grater, grate carrot and onion and place in a large mixing bowl.
2. Add shredded cabbage.
3. In a separate bowl mix Miracle Whip, vinegar, celery seed and caraway seed. Pour over vegetables and mix until well coated.
4. Season to taste with salt and pepper.