



## Perfect Pulled Pork with Firepit Grilling Sauce

**1 5-7 Pound Boston Butt**  
**1 Jar Firepit Grilling Sauce**  
**1 tin Firepit Dry Rub**

Preheat oven to 300 degrees.

Thoroughly coat Boston Butt with dry rub (you will have leftover rub that you can store for up to 12 months). Place Boston Butt on in a roasting pan and place in oven for about 6 hours, until meat is falling off.

Now "pull" the meat. Take 2 forks and using 1 to steady the meat, use the other to "pull" shreds of meat off the roast. Put the shredded pork in a bowl and pour Firepit Grilling Sauce over the meat to taste.

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