

Braised Boston Butt

Servings: 8

Source: Seth Beckman Nov. 2009

Ingredients

- 1 approx 4 lbs Boston Butt - Pork Shoulder
- 1-2 Onions
- 1 can or bottle Beer
- 1 bottle BBQ Sauce, my favorite “Bone-Sucking Sauce” (Hot)

Method

Heat a little olive oil in an oven-proof Dutch-oven type pot. Season meat with salt and pepper and brown on all sides. Remove meat to a plate and brown onions in same pot. Return meat to pot, pour in one bottle of beer and one jar of BBQ sauce and place in covered pot in a 300°F oven for 3-4 hours or until meat is falling off the bone. Slice and serve.

Notes

This is good served with egg noodles.