



CAROLINA SPICY SMOKED PICNIC PORK

The picnic is the front arm of the hog and it's a great-tasting cut of pork. It can be used interchangeably with the pork butt, but the picnic is a little fattier and a little more hamlike—both in taste and texture. Even if you prefer the butt, the picnic is a nice option when you're looking for a little change of pace. In barbecue, we cook it until it's tender enough to pull from the bone, and with a spicy rub it's something **very special**. Reprinted with permission from *Slow Fire: The Beginner's Guide to Barbecue* by Ray Lampe. Chronicle Books, 2012. p. 78.



PICNIC PORK

1 fresh 6-pound pork picnic leg
2 tablespoons olive oil
Dr. BBQ's Fired-Up Fajita Rub (see separate recipe)*
Real North Carolina Vinegar Sauce (see separate recipe)*, to serve

With a sharp, thin knife, remove the skin from the pork leg, leaving the fat intact. Cut a series of shallow slashes about 1 inch apart all over the meat in a crosshatch pattern. Rub the pork with the olive oil and season liberally with the rub. Cover with plastic wrap and refrigerate for 1 hour.

Prepare your cooker to cook indirectly at 235°F using medium pecan wood for smoke flavor. Place the pork in the cooker, fatty-side up, and cook until the internal temperature reaches 165°F, about 6 hours. Remove the pork from the cooker and wrap it tightly in aluminum foil. Return to the cooker until the internal temperature reaches 190°F, about 2 more hours.

Transfer the pork to a platter and open the foil a little to let the steam out and let it rest for 15 minutes. Slice the meat off the bone to serve (with North Carolina Vinegar Sauce).

Makes about 10 servings

*DR. BBQ'S FIRED-UP FAJITA RUB

This is a big, bold, spicy rub that will really fire things up! This one's not for the meek and mild eaters! It's great for fajita or taco meat, where the tortillas will help mellow things out. But also try it on meats that will be used as part of a salad. It just might help out your pot of chili, too.

1/4 cup kosher salt
1/4 cup chili powder
1 teaspoon ground chipotle
1 teaspoon ground cumin
1 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
1/2 teaspoon lemon pepper
1/4 teaspoon cayenne pepper

Combine all the ingredients in a medium bowl and mix well. The rub may be stored in an airtight container in a cool place for up to 6 months.

Makes about 1 cup

*REAL NORTH CAROLINA VINEGAR SAUCE

1 cup cider vinegar
2/3 cup ketchup
1 tablespoon brown sugar
1 teaspoon kosher salt
1 teaspoon Worcestershire sauce
1/2 teaspoon red pepper flakes

In a medium saucepan over medium heat, combine the vinegar, ketchup, brown sugar, salt, Worcestershire, and red pepper flakes. Bring to a simmer, stirring often, and cook for 3 minutes, until well blended. Remove from the heat and serve, or cool and store the sauce in an airtight container in the refrigerator for up to 1 week.

Makes about 1-3/4 cups