

Pork On A Stick

Ingredients

- 5-7LB Boston Butt
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- Wooden Skewers (soak overnight)
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- 1 bottle of favorite BBQ sauce
- Marinade:
- ¼ cup extra olive oil
- 2 tsp Thyme
- 3 tbsp dark brown sugar
- 1 tsp onion powder
- 2 tbsp lemon juice
- 1 tsp Worcestershire sauce
- 2 tbsp spicy brown mustard
- 1 tsp white wine Vinegar
- 4 cloves garlic, chopped
- 2 tbsp Liquid Smoke
- ½ tsp dried Parsley
- 1 tsp salt and pepper

Directions

1. Cut Boston butt into bite size pieces and marinade 6 to 8 hours
2. Combine all marinade ingredients and whisk. Pour into a large Ziploc bag or resealable container. Best if marinated overnight.
3. Put 3 or 4 pieces of the pork on a skewer. Place on a hot grill and turn often. Once the pork is done coat with the BBQ sauce, place back on grill long enough for the BBQ sauce to glaze, then remove.