



Recipes

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BBQ Pork

Prep Time: 15 Minutes

Cooking Time: 60 Minutes

Serves 51

Ingredients:

10 lbs. Seasoned Boneless Pork Butt

12 oz. Chicken Stock

6 oz. Brown Sugar

4 oz. Chopped Garlic

16 oz. Chopped White Onions

6 oz. Corn Oil

1 gallon Cola Soda

Directions:

1. Preheat the oven to 350° F.
2. Place half the oil in a large roasting pan and heat on a stove top over medium high heat.
3. Brown the pork roast on all sides. Layer the onions, garlic on the bottom the pan and place the roast on top.
4. Cover with liquids and season. Cover with foil. Place in the oven and bake until cooked, about 60 minutes.