

Pork Butt or Shoulder

Disney's Animal Kingdom Lodge

Boma

Ingredients – Rub Mixture

- 5 pounds Kosher Salt
- 3 ¾ pounds Granulated Sugar
- 10 ounces Cayenne Pepper
- 10 ounces Mace, ground
- 5 ounces Cardamom, ground
- 10 ounces Chili powder
- 10 ounces Mustard, dry

Ingredients - Brine

- 5 gallons Water
- 5 gallons Ice
- 6 lbs Kosher salt
- 2 cases Pork Butt or Shoulder, Cut in half lengthwise

Directions

1. Prepare the dry rub mixture by mixing all ingredients.
 2. Prepare the brine by mixing the salt in the water and adding the ice, mix well.
 3. Prepare the pork shoulder by cutting in half lengthwise through the fat cap.
 4. Place the pork in the brine overnight the day before service.
 5. The day of service, remove the pork from the brine, discard the brine.
 6. Toss pork in dry rub, coating well with the mixture.
 7. Place on sheet pans on wire roasting racks, cover loosely with parchment and then foil.
 8. Bake at 350 degrees for 4 hours, it should be fork tender.
 9. For service, slice into 1-ounce pieces and place in a pan on the buffet under heat lamp.
- Note:** Rub and Brine can be adjusted in ½ or ¼ for the size of Pork Butt or Shoulder you use.

