



COACH SPOSATO'S BAR-B-QUE PORK PASTES



PORK PASTE

This recipe serves approximately 1

8 oz. Head Country BBQ Spice
1 cup olive oil

1 cup white vinegar
1 pork shoulder, tenderloin or Boston butt

1. Place BBQ Spice in a large pan. Pour enough olive oil on the spice to form a texture that looks like wet sand.
2. Add white vinegar a little at a time to form the thickness of the paste you desire.
3. Add more vinegar to form a thinner paste.
4. Rub the mixture all over the pork.
5. Place the pork in a plastic bag for at least 5 hours.
6. Take pork out of the plastic bag and cook at 220° until desired doneness.
7. Put Coach Sposato's BBQ sauce on the pork the last hour of cooking.
8. Use hickory or apple wood for cooking.

COACH'S TIPS

Pork

- Cook pork slowly. For fresh pork cook 30 to 40 minutes per inch of thickness.
- When checking or turning meat, do not puncture the meat.
- Pork will grill better if it at least 1" thick.
- Pork, other than ribs, should be cooked to 160° internal temperature.
- Double wrap Boston Butts with aluminum foil three to four hours into the smoking to make them tender.

Herbs and Spices

- Put spices on the meat at least one hour before cooking and it's better to refrigerate overnight.
- Spray a good quality vegetable spray on the meat before and after using spices. This keeps the spices on the meat.
- Use branches of rosemary or fennel dipped in oil to baste meats and vegetables as they cook on the grill.
- As a subtle seasoning add a bay leaf or two to your charcoal fire before or while your grilling fish.
- Tuck fresh leaves of rosemary under the breast skin of chicken before smoking or grilling.

We want to hear from you!
Do you have grilling or smoker questions?
Do you want to give us feedback on our sauce or recipes?
Contact Coach Sposato at: coachbbq@pgtc.com





COACH SPOSATO'S BAR-B-QUE PORK PASTES



WHOLE HOG PASTE 1

This recipe serves approximately 12 people

60 lbs. whole hog, gutted with skin on
1 lb. Head Country Bar-B-Que Spice
2 cups olive oil
2 cups white vinegar
Rosemary sprigs

1 can pineapple juice, large
1 can pineapple chunks in juice, large,
10 white garlic cloves
1 bottle Coach Sposato's Bar-B-Que Sauce

1. 24 hours before cooking, mix up a paste of the spice by adding olive oil a little bit at a time to form a mixture that looks like wet sand. Add white vinegar a little at a time to form the paste. Rub this paste all over the whole hog.
2. Let the hog hang, if possible, or put in a strong plastic bag and keep cool for 24 hours.
3. Prepare the fire by using apple wood for cooking. When the temperature reaches 250° to 300°, place the hog belly side up in the smoker.
4. With a sharp knife, make small slits in hog, place the garlic cloves into these slits.
5. Take the pineapple chunks and place all over the hog. Baste with pineapple juice every 45 minutes.
6. When you run out of pineapple juice, use the juice in the belly of the hog over and over again.
7. Cook the hog at 200° to 220° for 15 hours or until the ham bone can come out easy. The internal temperature should reach 160° when the hog is finished.
8. Place damp rosemary sprigs every so often on the fire to give the hog a nice flavor.
9. Brush with Coach Sposato's BBQ sauce the last hour of cooking.

COACH'S TIPS

Pork

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- Pork will grill better if it is at least 1" thick.
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Herbs and Spices

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COACH SPOSATO'S BAR-B-QUE PORK PASTES



WHOLE HOG PASTE 2

This recipe serves approximately 12 people

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|---|---------------------------------|
| 60 lbs. whole hog | 1 cup olive oil |
| 2 cups of salt | 1 cup black pepper |
| 2 cups cayenne pepper | 20 garlic cloves, chopped |
| ¼ cup garlic salt | 4 cans pineapple rings in juice |
| 1 cup apple cider vinegar | 20 rosemary sprigs |
| 1 bottle of Coach Sposato's Bar-B-Que Sauce | |

1. 24 hours before cooking, mix up a paste of the spice by adding olive oil a little bit at a time to form a mixture that looks like wet sand. Add apple cider vinegar a little at a time to form the paste. Rub this paste all over the whole hog.
2. Let the hog hang, if possible, or put in a strong plastic bag and keep cool for 24 hours.
3. Prepare the fire by using apple wood for cooking. When the temperature reaches 250° to 300°, place the hog belly side up in the smoker.
4. With a sharp knife, make small slits in hog, place the garlic cloves into these slits.
5. Take the pineapple rings and place all over the hog. Baste with pineapple juice every 45 minutes.
6. When you run out of pineapple juice, use the juice in the belly of the hog over and over again.
7. Cook the hog at 200° to 220° for 15 hours or until the ham bone can come out easy. The internal temperature should reach 160° when the hog is finished.
8. Place damp rosemary sprigs every so often on the fire to give the hog a nice flavor.
9. Brush with Coach Sposato's BBQ sauce the last hour of cooking.

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Herbs and Spices

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