

Mesquite Pulled Pork Sandwiches

Servings: 12



5 lb. of fresh pork butt

4 oz. of Renee's Desert Rub

12 Classic Mini Baguettes or 4 large French Baguettes (sliced into three pieces)

1 bottle of your favorite Becta Sister's Barbeque Sauce

Bourbon Mustard

Red Pepper Peach Chardonnay

Roasted Garlic and Ale

Chipotle and Balsamic

3 oz. of **Queen Creek Olive Mill Tuscan Estate Extra Virgin Olive Oil**

Take and rub **QCOM Tuscan Estate Extra Virgin Olive Oil** over the entire pork butt then sprinkle the Renee's rub over entire surface of the meat. Gently pat the rub once applied to ensure that there is even coverage. Place pork into a smoker (can be gas or charcoal) for about eight hours turning about every one and a half to two hours to evenly cook. Using two forks pull apart the pork until completely separated. Take a mini baguette (or one of the sliced pieces) and toast it to a golden brown, then place 4 oz. of pulled pork onto toasted baguette and drizzle with one to two ounces of your favorite Becta Sister's barbeque sauce. Serve with grilled corn or coleslaw.

Wine Pairing: your favorite Chianti or Sangiovese