

RECIPE: Backyard Smoked Pork Tacos

BY CHEF TAYLOR WOLTERS

PREP TIME: 30 min

COOK TIME: 10-12 hr

SERVES: 5

INGREDIENTS

sticky honey dry rub pork shoulder :

- 1 7lb pork shoulder
- 1/2 C kosher salt
- 1/2 C honey, warm
- 1/4 C brown sugar
- 1 T cumin
- 1 T ground coriander
- 2 T chili powder
- 2 T paprika
- 2 T garlic powder
- 1 T onion powder
- 1 T black pepper
- 1 T dry oregano

slaw:

- 1 ea nappa cabbage, shredded
- 2 ea carrots, shredded
- 1/2 onions, sliced very thin
- 2 limes, juice + zest
- 1/2 - 1 bunch cilantro, roughly chopped
- 1 T olive oil
- salt, pepper
- ground cumin to taste

INSTRUCTIONS

Rub with above ingredients and refrigerate uncovered overnight, so that the meat dries slightly, (smoke wont stick to wet meat) an overnight seasoning will ensure flavor and seasoning penetrates through meat. Smoke with preferred smoker, wood chips, ect. for about 10-12 hours. when fork tender, allow the meat to rest for 15 minutes before shredding. Serve with tortilla, lime, queso fresco, your favorite taco sauce and the slaw. Enjoy!