

**Rival Rubs Beef Brisket or Pulled Pork**

7 Pounds pork shoulder, pork butt or beef brisket

6 Tablespoons Rival Rubs BBQ Seasoning & Rub

4 Fluid ounces Rival Rubs BBQ Sauce

**Smoker or Oven method**

1. Trim excess fat leaving fat cap on. (fat cap is the fat layer on top of the meat).
2. Make thin cuts through fat cap and rub in Rival Rubs Seasoning & Rub evenly over the Pork shoulder.
3. Place in Smoker or oven that has been preheated to about 225 Degrees.
4. Cook until meat is fork tender and can be pulled apart with ease this will take about 6-8 hours.
5. Remove meat and let rest for about 10 minutes.
6. Place in a roasting pan, coat with Rival Rubs BBQ sauce and cover. Bake for approximately 2 hrs.
7. For pulled pork, pull meat apart with two forks removing extra fat or bone. For Beef Brisket slice and serve with extra sauce.

**Slow cooking (Crock Pot) method**

1. Trim excess fat leaving fat cap on.
2. Make thin cuts through fat cap and rub in Rival Rubs Seasoning & Rub evenly over the pork shoulder or beef brisket.
3. Sear on all sides in a pan with a small amount of fat.
4. Place in crock pot with enough liquid to cover the meat about 3/4. Add BBQ sauce and bring liquid to a simmer.
5. Cover and cook until meat is fork tender and can be pulled apart with ease this will take about 6-8 hours.
6. Remove from liquid and let set for about 10 minutes. For pork, pull meat apart with two forks removing extra fat or bone. For Beef Brisket baste with sauce and finish on the grill or in the oven until golden brown and then slice just prior to serving.

Add Rival Rubs BBQ sauce and serve.