

# Jerk Pork

Recipe by Paulette Daley

Cook time: 2 1/2 - 3 hours  
Serves 10-12

## Ingredients

5 lb pork shoulder, sliced  
into 1-inch-thick slabs  
1 large onion  
5 stalks escallion  
5 cloves garlic  
5 sprigs thyme  
12 pimento seeds, crushed  
1 Scotch bonnet pepper (without seeds)  
3 tsp salt  
2 tsp sugar  
1 tsp black pepper  
1/2 bottle Jamaican jerk seasoning  
Aluminum foil  
Soaked apple wood chips (if using grill)  
Red Stripe beer (if using grill)

## Steps

1. Blend onion, escallion, garlic, thyme, pimento, Scotch bonnet pepper, salt, sugar, black pepper, and jerk seasoning in a small food processor. Reserve 1 tbsp of seasoning.
2. Marinate cleaned and washed pork in remaining seasoning for 24 hours.

## Using an oven

3. When ready to cook, preheat oven to 400°F.
4. Add marinated pork to baking container, cover with foil, and cook for 30 minutes.
5. Lower temperature to 275°F and allow to cook slowly until pork is tender. Baste pork with juices every 20 minutes until cooked.
6. Chop into small pieces and serve.

## Using charcoal grill

3. When ready to cook, preheat charcoal grill to 400°F (indirect heat method). Wrap soaked wood chips in foil and puncture. Add reserved seasoning and Red Stripe to a spray bottle.
4. Add marinated pork to grill over indirect heat. Close grill and cook for 30-45 minutes.
5. Lower grill temperature to 275°F and allow to cook slowly (direct heat), flipping every 30 minutes until tender. Spray with seasoned Red Stripe beer to keep moist.
6. Chop into small pieces and serve.

