Dad’s Barbeque Pork

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Ingredients

10 pounds pork shoulder roast
1 tablespoon ground black pepper
1 teaspoon ground cayenne pepper
1 (18 ounce) bottle barbeque sauce

2 yellow onions, quartered
1/4 cup Worcestershire sauce
8 cloves garlic, halved
2 cups Burgundy wine
1/4 teaspoon ground black pepper
1/8 teaspoon ground cayenne pepper

Directions

Thoroughly rub pork shoulder roast with black pepper, cayenne pepper and barbeque sauce. Place on a medium baking sheet. Chill uncovered in the refrigerator 8 hours, or overnight.

Preheat an outdoor smoker to a temperature of 225 degrees F (110 degrees C) to 300 degrees F (150 degrees C).

Place onions, Worcestershire sauce, garlic, burgundy wine, black pepper and cayenne pepper in the water pan of the smoker. Cover with enough water to make approximately a gallon of liquid in the pan. Place pan in the smoker.

Center pork over water pan in the prepared smoker. Smoke 6 hours, or until the internal temperature of the pork has reached 165 degrees F (75 degrees C).