



# FOURTH OF JULY

# BBQ MEAL

ONLY  
**\$750**  
PER PERSON

SERVES  
**8**

\$59<sup>99</sup> | Save up to \$25

### GET ONE OF EACH:

- 7-8 lb avg Boneless Boston Butt
- 8 ct Soft Golden Hamburger Buns
- 2 lb Smokehouse Baked Beans
- 2 lb Vinegar Slaw
- 9" Old Fashioned Apple Pie

### GET TWO OF EACH:

- 12 fl oz The Fresh Market BBQ Sauce, 14 fl oz The Fresh Market Anything Goes Sauce or 19 oz Rib Rack BBQ Sauce
- Personal Size Watermelon

This meal is available by online or in-store order only. In-store pick up and purchase Thurs 7/2-Sun 7/5





# FOURTH OF JULY BBQ MEAL

## COOKING INSTRUCTIONS

### SMOKED PULLED PORK ON THE GRILL SERVES 8 6-8 HR PLUS OVERNIGHT

#### Ingredients

7-8 lb Boneless Boston Butt  
Kosher salt and freshly ground black pepper\*  
2 (12 fl oz) bottles  
BBQ sauce  
24 oz hardwood chips,  
for smoking\*

#### Cooking Instructions

The night before smoking, remove netting and season pork liberally on all sides with salt and pepper. Wrap in plastic wrap and place in the refrigerator. Cover wood chips in water and soak overnight.

Remove pork from refrigerator, unwrap and prepare charcoal grill. Remove grill grate and fill one side of the grill with charcoal. Light charcoal and allow it to heat (uncovered) until it burns down to an ash gray color. Temperature inside grill should be about 250°F.

Drain water from wood chips and sprinkle a handful over the charcoal. Return grill grate, place pork on grill, opposite side of the charcoals, and cover. Add a handful of wood chips over charcoal about every hour for the first 3 hours of cooking, turning the pork each time. Add charcoal as needed to continue to maintain a grill temperature of 250°F.

After three hours, begin basting pork with sauce every 30 minutes to 1 hour until the pork reaches an internal temperature of 190°F, about 3-5 additional hours.

Remove pork from grill and place in a dish large enough to pull the meat. Wrap in foil and allow to rest 30-45 minutes. Uncover and shred meat. Toss with remaining sauce and serve.

### SLOW COOKER PULLED PORK SERVES 8 4 HR 30 MIN - 6 HR 30 MIN

#### Ingredients

7-8 lb Boneless Boston Butt  
Kosher salt and freshly ground black pepper\*  
¼ c extra virgin olive oil\*  
2 (12 fl oz) bottles  
BBQ sauce

#### Cooking Instructions

Remove netting and cut pork into 3 equal sized pieces. Season pork liberally on all sides with salt and pepper. In a large skillet or Dutch oven, add oil and heat over medium high heat until it shimmers. Add pork and brown on all sides, 1-2 minutes per side. This can be done in batches if needed. Transfer pork to 6 qt or larger slow cooker. Cover and turn heat high for 4-6 hours or until pork reaches an internal temperature of 200°F.

1-2 hours before pork is finished, remove pork and drain off the excess liquids. Add 1 bottle of sauce and continue cooking.

Remove pork and place in a dish large enough to pull the meat. Shred meat, toss with remaining sauce and serve.

### OVEN BAKED PULLED PORK SERVES 8 4 HR 30 MIN

#### Ingredients

7-8 lb Boneless Boston Butt  
Kosher salt and freshly ground black pepper\*  
2 (12 fl oz) bottles  
BBQ sauce

#### Cooking Instructions

Preheat oven to 425°F.

Remove netting and cut pork into 3 equal sized pieces. Place pork in a large baking dish (with deep sides) or Dutch oven. Season pork liberally on all sides with salt and pepper and place in middle rack of oven for 45 minutes until pork is deeply browned.

Reduce temperature to 325°F. Cover with foil or lid and bake for about 3 hours, or until the pork reaches an internal temperature of 200°F.

Remove pork from oven, drain off the excess liquids and allow to rest 30-45 minutes. Shred meat, toss with remaining sauce and serve.

*\*Product not included in Fourth of July BBQ Meal*