

## AmmonPork

1 7lb Boston Butt (pork shoulder)  
1 cup Mayonnaise  
1/2 cup Italian Salad Dressing  
1 tbs. Garlic Powder  
1 tbs. Chili Powder  
1 tbs. Black Pepper  
1 tbs. Salt  
1 tsp. Red Pepper Flakes  
2 Bunches Cilantro  
2 White Onions  
8 Jalepenos  
6 Limes quartered  
2 Dozen Corn Tortillas

Mix the mayonnaise, salad dressing, and the dry ingredients. Rub the mixture over the pork and work it in.

Set up your grill and get it very hot. Sear the shoulder on all sides and place it on a layer of heavy duty foil off the grill.

Together coarsley chop the jalepenos, 1 1/2 bunches of cilantro (stems and all), and 1 1/2 onions. Cover the shoulder with the

mixture and tightly wrap the whole package in the foil. Rewrap the whould package in an additional layer of foil and be sure to seal up

the edges.

Place back on the grill and cook covered for 2 1/2 hours. If on a charcoal grill leave the existing coals, if on a gas grill adjust the temperature to medium high.

When done remove the shoulder from the foil and pull the meat apart with forks as for pulled pork sandwiches.

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Very finely slice the remaining onion and after removing the stems coarsley chop the cilantro.

Serve on corn tortillas taco style with the onion, cilantro, and a squeeze of lime.