

DEEP FRIED BOSTON BUTT

Ingredients:

5 lb. Boston Butt Roast (thawed)

Oil

King Kooker® Marinade of choice

King Kooker® Cajun Seasoning

Aluminum pot or fry basket

Meat Thermometer



Inject the thawed roast with your favorite King Kooker® Marinade. Refer to the injecting directions for more information. Sprinkle King Kooker® Cajun Seasoning on the outside of the roast as desired. Heat the cooking oil to 350°F and immerse the roast in the oil. Allow the roast to cook for approximately 8 1/2 minutes per pound. When the calculated time has passed, turn off the cooker. Remove the roast carefully from the oil. Check for doneness by immediately inserting a meat thermometer into the center of roast. Pork should reach a temperature of 170°F or 77°C to be done. Check also by slicing and examining meat. If the roast is not completely cooked, restart the cooker, raise the temperature of the oil to 350°F, and immerse the roast once again into the oil for additional cooking time. When done, turn off the cooker, remove roast from the oil and drain. Cool, slice and serve.