

# The Gospel of Carolina Barbecue: A Culinary Expedition with Recipes from Skylight Inn and Sam Jones

In the tapestry of American cuisine, few dishes evoke such fervent devotion as Carolina barbecue. With its smoky aroma, tender meat, and tangy sauces, Carolina barbecue has tantalized taste buds for generations.



## Whole Hog BBQ: The Gospel of Carolina Barbecue with Recipes from Skylight Inn and Sam Jones BBQ [A Cookbook] by Daniel Vaughn

★★★★☆ 4.8 out of 5

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At the heart of this culinary tradition lie two legendary barbecue joints: Skylight Inn in Ayden, North Carolina, and Sam Jones Barbecue in Winterville, North Carolina. These establishments have become synonymous with Carolina barbecue, attracting pilgrims from near and far to savor their delectable offerings.

## The Gospel According to Skylight Inn

Established in 1947, Skylight Inn has been a beacon of barbecue excellence for over seven decades. The secret to their success lies in their unwavering commitment to tradition.

At Skylight Inn, everything is done the old-fashioned way. The pigs are roasted whole over hickory wood, imbuing the meat with a deep, smoky flavor. The pulled pork is then carefully shredded and tossed in a tangy vinegar-based sauce, creating a harmonious balance of sweet and sour.

## **Skylight Inn's Pulled Pork Recipe**

**\*\*Ingredients:\*\***

\* 1 whole pork shoulder (8-10 pounds) \* Hickory wood chips for smoking \*  
1 cup apple cider vinegar \* 1/2 cup ketchup \* 1/4 cup brown sugar \* 1/4 cup  
yellow mustard \* 1 teaspoon salt \* 1/2 teaspoon black pepper

**\*\*Instructions:\*\***

1. Season the pork shoulder liberally with salt and pepper. 2. In a smoker or over a charcoal grill, smoke the pork shoulder for 8-10 hours at a temperature of 225-250 degrees Fahrenheit, or until the internal temperature reaches 195 degrees Fahrenheit. 3. Remove the pork shoulder from the smoker and let it rest for 30 minutes. 4. In a large bowl, combine the apple cider vinegar, ketchup, brown sugar, yellow mustard, salt, and black pepper. 5. Shred the pork shoulder and add it to the sauce. Toss to coat evenly. 6. Serve the pulled pork on buns with your favorite sides.

## **The Gospel According to Sam Jones Barbecue**

Just a short drive from Skylight Inn lies another barbecue institution: Sam Jones Barbecue. Founded in 1965, Sam Jones has become renowned for its unique take on Carolina barbecue.

Unlike Skylight Inn, Sam Jones uses a mustard-based sauce, a testament to the diversity of Carolina barbecue styles. The result is a bold and flavorful sauce that perfectly complements the tender pulled pork.

### **Sam Jones Barbecue's Mustard-Based Sauce Recipe**

**\*\*Ingredients:\*\***

\* 1 cup yellow mustard \* 1/2 cup apple cider vinegar \* 1/4 cup brown sugar  
\* 1/4 cup ketchup \* 1 tablespoon Worcestershire sauce \* 1 teaspoon salt \*  
1/2 teaspoon black pepper

**\*\*Instructions:\*\***

1. In a saucepan, combine all of the ingredients. 2. Bring the sauce to a simmer over medium heat, stirring occasionally. 3. Reduce the heat to low and simmer for 30 minutes, or until the sauce has thickened. 4. Remove the sauce from the heat and let it cool slightly before using.

### **Grilling the Gospel**

Whether you prefer the vinegar-based sauce of Skylight Inn or the mustard-based sauce of Sam Jones, Carolina barbecue is a versatile dish that can be enjoyed in countless ways.

For the ultimate backyard barbecue experience, consider grilling your own pulled pork.

## How to Grill Pulled Pork

1. Preheat your grill to 250 degrees Fahrenheit. 2. Place the pork shoulder on the grill and cook for 8-10 hours, or until the internal temperature reaches 195 degrees Fahrenheit. 3. Remove the pork shoulder from the grill and let it rest for 30 minutes. 4. Shred the pork shoulder and toss it in your favorite barbecue sauce. 5. Serve the pulled pork on buns with your favorite sides.

## The Final Word

Carolina barbecue is a culinary treasure that has been passed down through generations. The recipes from Skylight Inn and Sam Jones Barbecue provide a glimpse into the heart of this beloved tradition.

Whether you're a seasoned barbecue enthusiast or just starting to explore the world of smoked meats, embrace the gospel of Carolina barbecue and prepare yourself for a flavor journey that will leave you craving more.



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