

Makes. 3 cups

Takes. 25 minutes.

Keeps. Because it has a high acid content, it can keep for months in the refrigerator.

Ingredients

2 cups water

1/2 cup Lea & Perrins Worcestershire

1/2 cup distilled vinegar

1/2 teaspoon white pepper

7 tablespoons brown sugar

1/4 teaspoon allspice

1/4 teaspoon onion powder

1/4 teaspoon garlic powder

1 tablespoon **kosher salt**

1 1/4 teaspoons lemon juice

Method

- 1) Mix all the ingredients in a pot and simmer for 10 minutes.
- 2) Prepare a shoulder of mutton or lamb by removing all the surface fat and the tough silverskin hiding under it.
- 3) Coat it with a generous layer of **Dolly's Lamb Rub And Paste**.
- 4) Preheat your smoker to about 225°F. If you are using a grill, set it up for **2-zone cooking** and get the indirect zone to 225°F. Smoke it low and slow as you would a **pork shoulder for pulled pork** bringing it up to 203°F. Beware of **the stall**. It can make the process take hours longer. How long will it take? Depends on how thick your meat is, and whether or not you use the **Texas Crutch**. But it could take up to 8 hours. Start early and have a **faux cambro** on hand.
- 5) Cut the meat off the bone in 1/8 to 1/4" thick slices and douse with warm sauce just before serving.