

How to spice up your party with Wing-A-Lings

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Looking to serve up a simple and savory dish for the Big Game? Shanin Stoddard, owner of Wing-A-Lings Concessions says a simple spice rub is all you need to make pulled-pork sandwiches.

Stoddard says he starts with a pork shoulder and cuts it into three pieces. He places each piece into Ziploc bags with a dry rub. He lets them sit for 8-12 hours before cooking.

He seasons the pork with his own Railway Rib Rub, vinegar, water, and a tablespoon of barbecue sauce. Next, he puts it all in a crockpot on low for 6 hours and then another couple hours on high. He says that the pork should be able to break apart easily, which is when you'll know it's ready. For the final touch, Stoddard adds his Bone Dust seasoning to balance the barbecue sauce.

The recipe makes up to 60 sandwiches, and is the perfect food to feed all your friends and family for the upcoming game. To check out Stoddard's spices and Wing-A-Lings events visit <http://www.spiceitupsome.com/wingalings.html>.