

NELSON BROOKS

1971 —

nelson brooks
was born on january thirteen...
nineteen seven ty one...at baptist hospital
...in milledgeville, south carolina...nelson brooks' favorite
activity as a child was reading in between baseball games...
brooks' first job was flipping burgers for the man...nelson brooks
was born on august twenty eight...nineteen forty three...in el paso, texas...his
father was born on september eleven...nineteen thirty eight...in miami
...florida...usa...as a child nelson brooks lived in south carolina...usa...as a child nelson brooks
loved all these things long ago and far away...now...nelson brooks lives in the middle of things...
nelson brooks is busy...as an adult nelson brooks loves friends and their laughter...nelson brooks'
favorite animal is a dachshund named ginger...the dachshund is a short-legged elongated dog...the dog's
name is german and literally means...badger dog...der dachs...badger...der hund...dog...due to
their piny winey low long narrow build they are sometimes referred to in the united states...
elsewhere as hot dogs...nelson brooks' favorite idea is...engage and see what develops...nelson
brooks favorite object is a **canal** that fell from the air into his hand...nelson brooks is now
engaged in giving care to his father in his father's home...the aim of the art of nelson brooks
is to percolate the atmosphere with words...the aim of the life of nelson brooks is...i wish i knew
...and now i will say farewell to you...and i will sing of another fine carnation writer of elegant atmosphered
percolations from everything splendid inside outside and in between south cackalack cackalackie kackalak
kakalak kakalaka kakalacky kackalacky cakalaka kakalaky cakalaky cackalacka carolina lover of cue...one
three to four pound boneless pork loin roast double loin tied too...two thirds cup yellow or other mustard
too one half cup packed brown sugar too one half cup white vinegar too one half cup water too one tablespoon
soy sauce too one half to one teaspoon garlic powder too one half teaspoon hot pepper sauce too three cups wood
chips use hickory or oak chips for the best flavor too...cue sauce...in small saucepan combine mustard brown
sugar vinegar water soy sauce garlic powder and hot pepper sauce too...bring to a boil too reduce heat and simmer
uncovered for five to ten minutes or until desired consistency stirring occasionally too divide into two portions
too set aside pork too at least 1 hour before grilling soak wood chips in enough water to cover too drain
before using too in charcoal grill with cover place preheated coals around a drip pan for medium low
indirect heat too sprinkle half of the wood chips over the coals too place meat
on the grill rack over drip pan too cover and grill for one and one half to
two hours until the internal temperature measured
with a meat thermometer is one hundred and
fifty five degrees fahrenheit too basting
meat with one portion of reserved
sauce the last fifteen minutes too
add more preheated
coals and wood
chips half the
way through
grilling too
remove
meat
from
grill
cover
and let
rest for
fifteen
minutes
before
slicing
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of reserved
sauce with meat too
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a shadow of a doubt
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feet too he
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NOTES:

'CUE:

(South Carolina BBQ Pork With Mustard Sauce)

1 (3 to 4 pound) boneless pork loin roast (double loin, tied)
2/3 cup yellow or other mustard
1/2 cup packed brown sugar
1/2 cup white vinegar
1/4 cup water
1 tablespoon soy sauce
1/2 to 1 teaspoon garlic powder
1/2 teaspoon hot pepper sauce
3 cups wood chips (use hickory or oak chips for the best flavor)

BBQ SAUCE: In small saucepan, combine mustard, brown sugar, vinegar, water, soy sauce, garlic powder and hot pepper sauce. Bring to a boil. Reduce heat and simmer, uncovered, for 5-10 minutes or until desired consistency, stirring occasionally. Divide into two portions; set aside.

PORK: At least 1 hour before grilling, soak wood chips in enough water to cover; drain before using. In charcoal grill with cover, place preheated coals around a drip pan for medium-low indirect heat. Sprinkle half of the wood chips over the coals. Place meat on the grill rack over drip pan. Cover and grill for 1 1/2 to 2 hours, until the internal temperature (measured with a meat thermometer) is 155 degrees F., basting meat with one portion of reserved sauce the last 15 minutes. Add more preheated coals (use a hibachi or a metal chimney starter to preheat coals) and wood chips halfway through grilling. Remove meat from grill. Cover and let rest for 15 minutes before slicing. Serve second portion of reserved sauce with meat. 10 to 14 Servings

<http://www.hollyeats.com/Sweatmans.htm>

“South Carolina barbeque adds a mustard based sauce. The best one, according to Johnson and Statten is Sweatman’s Bar-B-Que on Route 453 near Columbia, SC. The South Carolina legislature requires places to post whether they use wood or something else and whether or not they use the whole pig. The best barbecue on the planet comes from right here in the Lowcountry at Sweatman's Bar-b-que in Orangeburg County. South Carolina: All night long, whole hogs sizzle in a sweet haze over wood coals in the pits out back. It's open weekends only, in the fields between the towns of Eutawville and Holly Hill, but don't bother calling. Last time I checked, the descendants of founders Bub and Marge Sweatman are doing just fine without a telephone. As a matter of fact, Sweatman's is the only absolute in barbecue. It is the absolute best.”

<http://en.wikipedia.org/wiki/Cackalacky>