



# THE COFFEE STORY

Legend has it, the first discovery of coffee was made by an Ethiopian goat herder named Kaldi. One day, he noticed his herd dancing from bush to bush as they ate cherry-red berries from their leaves. Curious, he tried a few for himself. Soon, he found himself dancing with his flock, spurred by the effects of these mysterious morsels. Noticing the odd jamboree, a local monk went out at night to pluck a few berries for himself and his brethren, only to experience a “divine” sense of alertness. And so man’s (and goat’s) addiction to coffee began...

Our namesake, Grumpy Goat, stems from this tale. But why is he grumpy, you may ask? Because all the berries have gone into the rich and aromatic cup you drink now.



## GG PIG RUB

- 1 cup fine ground of Grumpy Goat Coffee's Ethiopian Dark Roast
- 2 cups light brown sugar
- 1 cup light chili powder
- 1/2 cup paprika
- 1/4 cup Adobo seasoning
- 1/4 cup salt
- 3 tablespoons granulated garlic
- Combine ingredients. This is enough rub for 10-15 lbs of meat or 5 cups

## GG MOP SAUCE

- 1/2 cup of roasting juices from pork (optional)
- 1 cup Sweet Baby Ray's bbq sauce
- 1/2 cup cider vinegar
- 2 teaspoons Adobo seasoning
- 1/2 cup sugar
- 2/3 cup Grumpy Goat Coffee's dark roast, espresso strength
- Makes enough mop sauce for 5-7 pounds cooked meat.

## GRUMPY GOAT PULLED PORK

- 5 pounds pork butt
- 1 1/2 cups Grumpy Pork Rub
- 6 cloves garlic split in half
- 1 cup mojo criollo strained
- 1 marinade injector
- 1 large plastic food bag
- Pat dry pork butt using the injector. Inject 1 cup of mojo into various areas of the pork roast. Then using a paring knife poke 12 holes randomly in the pork roast. Insert garlic halves into the holes pushing them deep. Rub the 1 1/2 cups of pig rub covering entire roast. Place in food bag and marinate over night.
- Using a smoker, egg grill or oven preheat to 325 degrees. Cook pork 30 minutes per pound or to 180 degrees until very tender.
- Note: If using a roasting bag you can cook the pork right in the same bag that you marinated it in when using an oven.
- Pork should have a nice black crust. Be sure to serve that as well or incorporate that into your pulled pork using the roasting juices.