



Grilling Season is Here!



We will be closed Monday, May 31st
in observance of Memorial Day.

Please Note



ORUD periodically contacts our customers via email and text messages if they are behind on their payment and will soon receive a door hanger alerting them of natural gas service disconnection.

If you aren't sure of the validity of the information you're receiving through an email or text message, please feel free to call us at one of our locations and we can assist you!

Oak Ridge (865) 483-1377
&
Kingston (865) 376-9834

A Grill for Every Griller

Our showroom is ready for warm weather and prime grilling time!



Regal S490 Pro
\$1309



Baron S440 Pro IR
\$949

up to **\$100 off installation**

through June



Monarch 340
\$569



Signet 390
\$779

Broil King
Great Barbecues Every Time

Familiar Face, New Role

We are thrilled to introduce Jeff Patterson as the new President and General Manager of ORUD Natural Gas! You may recognize Jeff because he has been with ORUD for 27+ years and has advanced through progressively more responsible positions in the Operations Department. He has been key to developing our company culture that supports and encourages employees, promotes safety, and holds customer service as an important metric of our work.



Jeff Patterson

PRESIDENT AND
GENERAL MANAGER

Smoked BBQ Pork Sandwiches



INGREDIENTS

- 1 large pork shoulder
- 6 lb bone-in with fat covering attached
- 1/2 cup Lemon Chili Herb Rub
- 1 1/2 cups ORUD barbecue sauce
- 8 large rolls
- 2 cups apple or hickory wood chips

PREPARATION

1. Sprinkle the pork shoulder generously with rub and massage in on all sides. Set aside for an hour to allow flavours to penetrate the meat.
2. Soak wood chips in water for a minimum of 1 hour, before starting the barbecue. If using a smoker box, follow the manufacturers directions, and place below the cooking grids, otherwise wrap wood chips loosely in a double layered pouch of foil. Pierce the foil 8 – 10 times with a large fork. To cook the pork over indirect heat, place a drip pan on the vapourizer, on the right side of the grill. Place the smoker box or foil pouch on the grids on the left side of the grill.
3. Close the lid and preheat barbecue on HIGH, until the wood chips start smoking, about 15 minutes. Maintain the heat as low as you can, between 250°F – 300°F.
4. Place the pork shoulder, fat side up, over the drip pan, on the right hand side of the grill, which has the heat turned OFF. Grill slowly on LOW temperature. To maintain an oven temperature of 250°F, you may have to reduce the temperature to MEDIUM. Cook for 4 – 7 hours, until internal temperature of pork has reached about 170°F. Meat will be so tender that it can be shredded, or pulled with a fork!
5. Let pork sit for 15 minutes, covered with foil. Shred or cut the pork and serve it on crusty buns, accompanied with our own ORUD barbecue sauce.

You can pick up barbecue sauce, spices and other grilling accessories at our Oak Ridge showroom!