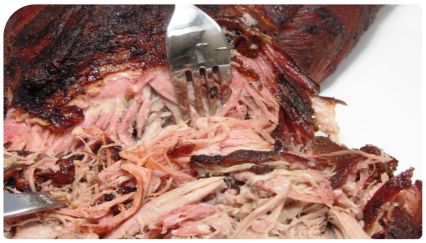
Main dishes / United States

Pulled pork



Pork shoulder smoked ten hours at low heat and pulled into threads.

Time 630 min **Servings** 10

What you'll need.

- [ ] 4 kg Pork shoulder — bone-in
- [ ] 4 tbsp Brown sugar
- [ ] 2 tbsp Garlic powder
- [ ] 3 tbsp Mustard — as a binder for the rub
- [ ] 250 ml Apple juice
- [ ] 10 piece Buns — to serve
- [ ] 4 tbsp Smoked paprika
- [ ] 2 tbsp Mustard powder
- [ ] 1 tsp Cayenne
- [ ] 250 ml Cider vinegar
- [ ] 300 g Hickory or apple wood chips
- [ ] Salt and pepper — to taste

Let's make it.

01 Mix the paprika, sugar, mustard and garlic powders, cayenne, salt and black pepper.

02 Smear the shoulder with mustard as a binder and coat it all over in the dry rub.

03 Leave the meat in the fridge overnight, covered with film.

04 Bring the smoker or oven to 110 °C and take the meat out an hour ahead so it warms up.

05 Smoke it fat side up for six hours, spritzing with the vinegar and apple juice mix every hour.

06 When the internal temperature reaches 75 °C and stalls, wrap the meat in foil and return it to the heat.

07 Hold it to 95 °C inside, about four hours more, rest it an hour still wrapped, and pull it apart by hand.

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