
Southern-Style Pulled Pork Shoulder

Sendiks Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 12

Can be accompanied with Southern Barbecue Sauce.

5 pounds boneless pork butt (shoulder), tied or netted

RUB

2 tablespoons paprika

1 tablespoon black pepper

2 teaspoons cayenne

2 tablespoons salt

3 tablespoons brown sugar

BASTE

1/2 cup bourbon

2 tablespoons molasses

1 1/2 cups apple cider vinegar

2 tablespoons worcestershire sauce

1 cup water

2 chopped chipotle peppers (rehydrated if dried) (2 to 4 peppers)

2 tablespoons salt

1 tablespoon crushed red pepper

1 tablespoon black pepper

2 teaspoons cayenne pepper

6 cups Hardwood chips, soaked in water for 1 hour

8 pounds Grove natural lump charcoal

To make Rub: mix first six ingredients together in a small bowl.

To make Baste: mix next ten ingredients together in saucepan, simmer for 15 minutes

Rub pork shoulder on all surfaces with rub mixture; cover and refrigerate up to 24 hours.

Prepare a medium fire in smoker (or covered grill with banked coals to one side of the grill or gas grill with one burner on medium). Smoke pork shoulder with soaked hardwood chips; adding more charcoal and wood chips to maintain a medium-low heat — between 225 degrees F and 250 degrees F —and smoke until internal temperature of pork shoulder is between 170 and 180°F. This slow cooking process should take as long as and 6 hours.

Baste the shoulder every 20 to 30 minutes during the last couple of hours of cooking.

Boil any leftover basting sauce for 5 minutes, shred ("pull") the meat and sauce it; serve on sandwich buns with cole slaw.

Serving Ideas: Serve on hard rolls with Tangy Southern Slaw.

Pork/Lamb Entrees