



## Pulled Pork

*Pork, Smoking*

**Prep Time:** 12 hours **Cook Time:** 15 hours **Total Time:** 27 hours **Difficulty:** Medium **Servings:** 16

### INGREDIENTS

- 1 x 8-10 pound bone-in, pork shoulder (also called Boston Butt or pork butt)
- 2 cups of preferred rub
- 2 cups of apple juice
- 2 cups of apple cider vinegar
- 1/2 cup of water

### DIRECTIONS

Run the pork shoulder under cold water to give it a good rinse. Pat dry with a paper towel and place on a baking pan. Firmly press the rub into the shoulder, making sure to cover all areas. Cover with plastic wrap and place in the refrigerator overnight.

Two to three hours before you plan to begin smoking the shoulder, take it out of the refrigerator and allow it to come up to room temperature. Preheat the smoker to 230 degrees. Be sure to use wood chips or pellets that are best for pork.

Smoke the shoulder, fat side down, for two hours. Spritz the shoulder with a half-and-half mixture of apple juice and apple cider vinegar every 30 minutes. After two hours, flip the shoulder so the fat side is up. Continue to smoke for another two hours, being sure to spritz every 30 minutes with the mixture.

After four hours, remove the shoulder and place it in a foil pan with the fat side down. Mix one cup of apple juice, one cup of apple cider vinegar, and 1/2 cup of water and pour over the shoulder. Continue to smoke for another five hours. Spritz the top of the shoulder every 45-60 minutes.

After five hours, flip the shoulder so the fat side is facing up in the pan. Smoke for another five hours. Spritz the top of the shoulder every 45-60 minutes.

After 5 1/2 hours, flip the shoulder one more time and smoke for another 45-60 minutes. The goal is to get a crust on the top of the shoulder in this final phase. After the final smoke, remove it and let it cool for approximately one to two hours. When the pork is cool enough to touch and work with, you can pull it apart using your hands. I recommend using a pair of food-grade nitrile gloves so that you can remove hard ends and large pieces of fat. Pull the pork apart and place it in a large bowl. Once you have pulled all the pork from the shoulder that is possible, spoon 5-6 tablespoons of the liquid into the bowl and mix with the pulled pork.

Serve plain or with your favorite BBQ sauce.

### NOTES

#### Equipment Needed:

- 1 x large tin foil pan
- 1 x spray bottle for spritzing
- 1 x large baking pan