

Recipe

Carolina Pulled Pork

Ingredients

6 Tbs Ground Pepper
 6 Tbs Dark brown sugar
 6 Tbs Paprika
 4 Tbs Coarse salt
 2 tsp Cayenne pepper

4 each Pork shoulder halves, boneless, untrimmed

2 cups Vinegar, apple cider
 1 cup water
 4 Tbs Worcestershire sauce
 2 Tbs Ground Pepper
 2 Tbs Coarse salt
 4 tsp Vegetable oil

Category

Meat

Servings**Notes****Instructions**

This recipe is doubled

Make dry rub:

Mix first 5 ingredients in small bowl to blend.

Place pork, fat side up, on work surface. Cut each piece lengthwise in half. Place on large baking sheet. Sprinkle dry rub all over pork; press into pork. Cover with plastic; refrigerate at least 2 hours. (Can be made 1 day ahead. Keep chilled.)

Make mop:

Mix first 6 ingredients in medium bowl. Cover and refrigerate.

Following manufacturer's instructions and using lump charcoal and 1/2 cup drained wood chips for smoker or 1 cup for barbecue, start fire and bring temperature of smoker or barbecue to 225°F. to 250°F. Place pork on rack in smoker or barbecue. Cover; cook until meat thermometer inserted into center of pork registers 165°F., turning pork and brushing with cold mop every 45 minutes, about 6 hours total. Add more charcoal as needed to maintain 225°F. to 250°F. temperature and more drained wood chips (1/2 cup for smoker or 1 cup for barbecue with each addition) to maintain smoke level.

Transfer pork to clean rimmed baking sheet. Let stand until cool enough to handle. Shred into bite-size pieces. Mound on platter. Pour any juices from sheet over pork. (Can be made 1 day ahead. Transfer pork and any juices to baking dish. Cover with foil; chill. Before continuing, rewarm pork, covered, in 350°F. oven about 30 minutes.)

Divide pork among bottoms of buns. Drizzle lightly with barbecue sauce. Top with coleslaw. Cover with tops of buns.

Recipe

Carolina Pulled Pork - Dutch Oven

Ingredients

6 Tbs	Ground Pepper
6 Tbs	Dark brown sugar
6 Tbs	Paprika
4 Tbs	Coarse salt
2 tsp	Cayenne pepper
4 each	Pork shoulder halves, boneless, untrimmed
2 cups	Vinegar, apple cider
1 cup	water
4 Tbs	Worchestershire sauce
2 Tbs	Ground Pepper
2 Tbs	Coarse salt
4 tsp	Vegetable oil

Category

Meat

Servings**Notes****Instructions**

Prep Time: 259 minutes
 Cook Time: 120 minutes
 Total Time: 379 minutes

PREPARATION

Whether you use pork loin or shoulder is a personal preference, so choose accordingly, but remember that the shoulder meat will have more fat to it than loin meat and produce a juicier barbecue.

Place the pork roast on a shallow rack in a 12" deep Dutch oven, prepared for baking at 300°. I use 10-12 coals under and 8-10 coals on top of the Dutch oven. Next add 2 carrots, 2 stalks of celery, and 2 cups of water to the Dutch oven.

Slow-cook the pork for 2-3 hours, depending on size, until the fats are broken down and the meat is tender enough to easily pull apart with a fork. While slow-cooking, replenish the coals as needed and rotate the Dutch oven and lid occasionally to avoid any hot spots. While the lid is off to be rotated, marinade the roast with the juices and check the water level. Add more water as needed so that there's always some under the roast.

When the pork is done, cover it and set it aside for about an hour to cool before pulling it. While waiting for the pork to cool down, prepare the serving sauce: strain 1 cup of the pork drippings from the Dutch oven and blend it with the other sauce ingredients: vinegar, brown sugar, catsup, cayenne, and salt. When it's cooled, shred the pork into a large pot, stir in the sauce, and heat. Serve hot on a bun with cole slaw and potato chips