

Everything BARBEQUE

Outfitting Backyard Chefs



Scott's Unbeatable Pulled Pork

Boston Butt pork shoulder – preferably bone out in a jet net

Canola oil

Ralph's Circle R Big Nasty Pork seasoning

Apple cider vinegar

Wood chips 3 handfuls oak and 1 handful pecan for every hour of cooking OR wood chunks 2 oak and 1 pecan for every hour of cooking

Directions

Cooking time: Approximately 1.5 hours per lb.

Lightly coat the entire Butt in oil and sprinkle Ralph's Circle R Big Nasty Pork seasoning liberally all over. Place meat in two large zip-lock bags and seal. Marinate overnight. Soak your wood chips or chunks 2 hours prior to cooking. Remove meat from bags and let rest at room temperature for 30 minutes. Start your grill. Once the internal temperature of your grill reaches 210 to 240, fill a moisture source – like a tart tin – with ½ apple cider vinegar and ½ water and place it near your heat source. This will help emit moisture and add flavor to the meat. Nest your first round of soaked wood chips or chunks near the heat to emit smoke. (You will remove old / add new chips every hour.) Place your Butt fat side up in the grill sitting on a piece of Extra Heavy Duty Reynolds Wrap with the edges turned up to catch the juices. Place a thermometer probe in the center of the meat and close the lid on your grill, only opening it once an hour to change out your wood. When the internal temperature of the meat has reach 160, remove the meat from the grill and seal tightly in Extra Heavy Duty Reynolds Wrap. Place the thermometer probe through the foil back into the center of the meat and continue cooking until the internal temperature of the meat reaches 190.

Remove the meat from the grill and carefully open the sealed foil package. Let the meat stand 20 to 30 minutes to let the juices run back into the meat and cool off for safer handling. Remove the meat from the foil, saving the juices. Take two large forks and shred the meat. Drizzle some of the juices back over the meat. You should see a 1/8" pink ring that runs around the outer layer of the Butt. This is called a "smokers ring" from the low and slow method of smoking meat. ***That's real BBQ!***

The meat is so tender and tasteful, you can simply grab a fork and dig in! Place it on your favorite bun for a fantastic pulled pork sandwich. For a true Carolina pulled pork sandwich place a helping of cole slaw on top of the meat and use a vinegar based BBQ sauce. My wife loves to use the leftovers (if there are any) for enchiladas.

I hope you enjoy this recipe. I appreciate any feedback you would like to give me and I look forward to serving your barbeque needs for years to come.