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ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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BBQ Pulled Pork

Makes 5-6 pounds of pulled pork, or about 20 sandwiches

The secret to tender, juicy, mouthwatering BBQ pork? Low and slow cooking. Think of your smoker like an outdoor slow cooker — same idea, just way more smoky! Cooking "low and slow" gives tough cuts of meat time to break down and become super tender. The low heat slowly melts all that marbled fat keeping the meat basted and packed with flavor. We used a Big Green Egg for this recipe, follow along for our step-by-step to delicious BBQ Pork!

Ingredients:

1 (8-10) pork butt (shoulder roast), bone in

Dry Rub Mixture:

2 tablespoons Lawry's Seasoned Salt

2 tablespoons sugar

1 tablespoons chili powder

2 tablespoons steak seasoning

1 tablespoon sweet smoked Spanish paprika

1 tablespoon garlic powder

1 tablespoon cayenne

Directions:

1. In a bucket of water, soak a handful each of lump chunk apple and hickory woods. Soak for at least 1 hour.
2. Next, prepare the dry rub mixture by mixing all spices together. Rub generously all over the pork butt. Set aside at room temperature for an hour.

3. After 30 minutes, prepare your smoker or Big Green Egg (BGE). If you're using a BGE fill your firebox with lump charcoal and open the lower vent fully. Ignite the charcoal using an electric starter and leave the lid open until the coals begin to glow red. Then, add the soaked wood chunks and stir together with the charcoal. Place the plate setter on with the legs up. Put a drip pan on the plate setter. Close the lid, and let the BGE temperature get to 250°F.

4. Once your BGE reaches the ideal stable temperature of 250°F, you are ready to quickly add the meat. Work carefully and efficiently to preserve the ideal temperature. Place the pork butt on the grill so that it aligns with the drip pan below.

PRO TIP: Use probe thermometers to monitor the grill temperature and the internal meat temperature. Remember the internal temperature can stall for up to a couple of hours and then take off again. This process takes patience and time.

5. After about 8 hours the bark (outer crust) should be fully formed. And the internal temperature of the pork should reach 190-195°F which is the ideal temperature for creating the pulled pork texture.

6. Remove the pork butt from the grill. Let it rest while wrapped in foil and a towel or blanket for at least 1 hour.

7. Use meat claws or two forks on a cutting board to pull and shred the pork. Mix in some of the spicy bark, but remove most of the excess bark, fat, and the bone. Serve the pulled pork with a side of your favorite BBQ sauce and enjoy immediately!