



SAM'S BBQ PULLED PORK

INGREDIENT LIST

1 PORK SHOULDER

RUB INGREDIENTS:

1/2 CUP BROWN SUGAR
2 TABLESPOONS PAPRIKA
1 TABLESPOON BLACK PEPPER
1 TABLESPOON KOSHER SALT
1 TABLESPOON GARLIC POWDER
1 TABLESPOON ONION POWDER
1 TABLESPOON CAYENNE POWDER
1 TABLESPOON CHIPOTLE POWDER
YELLOW MUSTARD

SAUCE INGREDIENTS

4 CUPS APPLE CIDER VINEGAR
1/2 CUP BROWN SUGAR
1 TABLESPOON CAYENNE PEPPER
1 TABLESPOON HONEY



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COOKING INSTRUCTIONS

1. Unwrap your pork butt, and score the fat side so that there are 3-inch squares, with 1/2-inch deep cuts.
2. Cover your scored pork shoulder with yellow mustard.
3. Mix the dry rub ingredients and pack onto your pulled pork (it is incredibly important to pat on not rub).
 - Once the pork is seasoned, throw it on the smoker at 250° until the internal temperature of the pork reaches 204°. This should take about 1.5 hours per pound of pork.
4. Once the pork has reached 204°, remove from smoker and place into cooler for 1-2 hours to rest.
5. After rest, you can begin shredding the pork.
6. Optional: mix together apple cider vinegar, brown sugar, honey and cayenne to create a simple vinegar sauce.