

Pulled Pork

Ingredients:

5-6 pound pork butt (Boston butt)

6 ounces molasses

1 cup kosher salt

3 quarts water

dry rub (see recipe)

8 ounces apple juice

2 cups water



Instructions:

In a large pot prepare the brine by combining the molasses, salt, and 3 quarts of water. Submerge the pork butt. Add additional water until pork is completely covered. Weigh down the pork if needed. Brine overnight in the refrigerator.

Remove the pork from the brine and pat dry with a paper towel. Discard brine. Apply the dry rub evenly over the pork and then pat onto the meat making sure as much of the rub as possible adheres. Heat your smoker to 225°F. (You can also use a grill with a smoker box. Apple or hickory wood is preferred.) When smoke starts to form, place your pork in the smoker and cook for 3 hours.

Remove pork from smoker. In a large roasting pan add apple juice and 2 cups of water. Insert roasting rack. (If you don't have a rack, substitute 4-6 Mason jar rings or a cake rack to elevate the pork above the liquid.) Place pork onto rack and tightly cover the pan with aluminum foil. Place the pan back on the smoker. Cook at 300°F for an additional 3 hours. (This last cooking phase could be done in the oven.)

Remove pan from smoker and allow pork to rest. Remove the center blade bone with a pair of tongs and transfer pork to large container. Shred the pork using two forks. Meat should pull apart easily. Serve on toasted buns with sliced pickles and your favorite BBQ sauce.

Suggestion: Try the Raspberry Mustard BBQ Sauce recipe.

Serves 16