

# BARBECUED PULLED PORK SANDWICH (Dry Rub)

F VARIOUS

Last Modified: 01/08/2016

PREP: 9+ Hrs  
COOK: Various

SANDWICH

MAKES 15 To 20 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
4 - 5	Pounds	Pork Shoulder Roast (Bone-In)	
1	Recipe:	Seasoning - BBQ - Dry Rub - Pulled Pork Seasoning	
		OR	
1	3.46 Oz	Jar Dry Pork Rub (McCormick Grill Mates)	
4	Tbsp	Garlic	Minced
1	18 Oz	Bottle Sweet BBQ Sauce (Sweet Baby Ray's)	
		MIXED WITH	
1	18 Oz	Bottle BBQ Sauce (Open Pit Brown Sugar & Bourbon)	
		AND / OR	
1	Recipe:	Sauce - BBQ - North Carolina Vinegar BBQ Sauce #1	
		OR	
1	Recipe:	Sauce - BBQ - North Carolina Vinegar BBQ Sauce #2	

## FOR CROCK POT METHOD ONLY

1	Cup	Yellow Onion	Diced
1/2	Cup	Orange Crush OR Apple Juice OR Apple Cider	
1/3	Cup	Cider Vinegar (Heinz)	
1/2	Tbsp	Liquid Smoke (Wright's)	

## PREPARATION

<b>HINTS</b>	Heavily hardwood smoking this Pork Roast by first cooking it for 2 or so hours in either a charcoal or a gas grill will create a nice rosy colored "bark" on the outside of the Roast. This bark is INDEED the flavor you seek. Two hours in the grill and then cooking the remaining time until it falls apart in the Crock Pot creates an EXTREMELY tasty Pulled Pork. However; cooking until it's fall-apart tender in the Smoker IS the process you want. Lately, I have tended towards the Crock Pot Method
<b>HINTS</b>	The Carolina Vinegar Sauces are to be squirted to taste on top of the Sandwich just prior to eating - NOT mixed in with the Pork prior to building the Sandwich.
<b>TOOLS</b>	1) Large Mixing Bowl 2) Charcoal Grill OR Gas Grill OR Electric Smoker OR Crock Pot 3) 2 - Small Saucepans & Lids 4) Grease Separator
<b>PREP</b>	<b>The Day Before (ALL Cooking Methods):</b> Mince the Garlic and set it aside. Place the Pork Roast on a cutting board - Remove all large fat chunks you can see on all sides. Leaving the thin layer of fat you normally find on the top of the Roast. Rub the entire surface of the Pork Roast with the Barbecue Dry Rub and wrap it in plastic wrap and refrigerate it overnight. Unwrap and let it stand at room temperature for 1 hour before cooking. If you are under time constraints, skipping the overnight refrigeration is OK.

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<b>FACTOID</b>	Use one of the four cooking methods as they are described below: #1: Smoker: Easy. #2: Charcoal: Hard, #3: Gas Grill: Kind of Hard. #4: Crock Pot: Very Easy. (but - still, a GREAT tasting Sandwich) .
<b>S M O K E R</b>	Preheat the Smoker to 225 degrees. Add 1 1/2 cups of Apple Juice and 1/4 cup Cider Vinegar in the Water Pan (Do NOT EVER let it get dry - so check it often). Add a Chip Tray full of wood Chips to the Smoker and Smoke the Butt on a center rack for 5 hours, Keep adding in additional wood chips when it stops smoking up to 3 more times. Stop adding in new wood chips for the last 4 hours. Continue cooking for another 4 hours. If the meat is getting too dark, tent it with aluminum foil. The Roast should be fall-apart-tender (bone loose) after 8 to 9 hours.
<b>C H A R C O A L</b>	Place the wood chips in an aluminum foil packet (punch about 6 holes in the top to allow smoke to escape). Light 40 briquettes. Pile the coals on one side of the grill Place the wood packet on top of the coals and insert the cooking rack. Open the bottom vents completely. Open the top vent(s) and turn the lid so the vent is away from the coals causing the smoke to circulate in the grill. Let the rack heat for 5 minutes. (Grill should be at 350 degrees). Place the Roast, fat side up over the coolest portion of the grill, spread the Garlic evenly over the top and close the lid - Check the Roast every hour until the Meat falls away from the bone and has a rosy glow on the exterior. The temperature of the grill will gradually drop to around 250 degrees after 2 hours - You will have to keep adding a few coals to maintain the temperature at 250 until the Roast is done. The Roast should be fall-apart-tender (bone loose) after 6 to 8 hours.
<b>G A S  G R I L L</b>	Place the wood chips in an aluminum foil tray (You may add additional wet chips as these get used up). Place the tray over the entire length of the primary (usually front) burner. Turn all burners to high and preheat with the lid down until the wood chips are smoking heavily. Turn the primary burner down to medium and turn off all other burners (Grill should be at a constant 250 degrees). Place the Roast, fat side up, over the coolest portion of the grill, spread the Garlic evenly over the top and close the lid - Check the Roast every hour until the Meat falls away from the bone and has a rosy glow on the exterior. The Roast should be fall-apart-tender (bone loose) after 6 to 8 hours.
<b>C R O C K  P O T</b>	Place the Roast, fat side up, in a crock pot set on high temperature. Mix together the: Apple Juice, Cider Vinegar and Liquid Smoke and pour them evenly over the top of the Roast. Sprinkle the Onions around the sides into the liquid. Spread the Garlic evenly over the top. Continue cooking on high until the Meat falls away from the bone and you can easily remove the bone by pulling on it with a pair of tongs. Do NOT allow the liquid to evaporate in the bottom of the crock pot. You are braising here and not roasting (the fat should always be there, so you really shouldn't have to worry too much), but if the Roast does start drying out pour in a little hot Water beside the Roast. In a grease separator, separate the fat from the liquid and discard the fat while reserving the cooking liquid. The Roast should be fall-apart-tender after 6 to 8 hours.
<b>1</b>	Remove the Roast and let it cool for 1/2 hour on a wire rack over paper towels. Once cool enough to touch, using two forks and your fingers pull the Meat Chunks apart. Remove the bone and as much fat and silverskin as you can find and discard it. Pull the Meat Chunks into shreds using the two forks. Place the Shredded Meat in a mixing bowl and set it aside.
<b>2</b>	Place your Barbecue Sauce of choice in a saucepan over medium heat and bring it to a gentle boil.

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<b>3</b>	Add the BBQ Sauce to the Pulled Pork and stir so that all of the Meat is slightly dampened and colored with the Sauce. Stir in any reserved cooking liquid if you used a slow cooker.
<b>4</b>	<b>BUILD THE SANDWICH:</b> Spoon the Pulled Pork on your Sandwich Bun of choice and add a splash of a Vinaigrette style Coleslaw on top (the style made with long thin Cabbage strips so it stays put on the Sandwich - NOT the messy chopped style).
<b>SERVE</b>	Serve while hot with additional BBQ and / or Carolina Vinegar Sauces on the side.

