SMOKED PULLED PORK WITH A DARK BARK

Pulled pork is patience at its finest. A whole pork shoulder spends a night in the rub, smokes for hours at a low temperature and then falls apart under your forks. The result: juicy, smoky meat with a dark, spiced crust. Perfect for a crowd, on a bun with coleslaw.



INGREDIENTS

For 12 people

- 1 bone-in pork shoulder (Boston butt, about 4 kg)
- 250 ml apple juice for the injection
- 2 tbsp brown sugar
- 2 tsp fine salt
- 1 tbsp Worcestershire sauce
- 2 tbsp yellow mustard
- 5 tbsp BBQ rub for pork
- 100 ml apple juice for spritzing
- 100 ml apple cider vinegar
- BBQ sauce to taste
- 12 brioche buns
- coleslaw to taste
- apple or hickory wood of your choice (two chunks are enough)

HOW TO MAKE SMOKED PULLED PORK

1. Pat the shoulder dry and trim off loose bits and hard pockets of fat. Leave a thin layer of fat.
2. Stir the apple juice for the injection with the brown sugar, salt and Worcestershire sauce until everything has dissolved.
3. Inject the shoulder in a grid of about 3 cm, with the needle angled into the meat.
4. Brush the shoulder all over with a thin layer of mustard.
5. Season the shoulder generously all over with the rub.
6. Let the shoulder rest, covered, in the fridge for at least 4 hours, ideally overnight.
7. Fire up the smoker to 125 °C (255 °F) and add the smoking wood to the coals.
8. Place the shoulder on the grate with the fat side facing the heat source.
9. Smoke the shoulder for the first 3 hours without opening the lid.
10. Mix the apple juice for spritzing with the cider vinegar in a spray bottle.
11. After that, spritz the shoulder every hour, until the bark is dark and firm and the internal temperature is around 70 to 74 °C (158 to 165 °F).
12. Wrap the shoulder tightly in butcher paper or in a double layer of aluminium foil.
13. Keep cooking the shoulder at 125 °C (255 °F) to an internal temperature of 93 to 95 °C (199 to 203 °F).
14. Check with a probe: it should slide into the meat everywhere with no resistance, and the bone should wiggle freely.
15. Rest the wrapped shoulder for at least 1 hour in an empty cooler with old towels.
16. Open the wrap over a dish and catch the juices.
17. Pull the meat apart with two forks or bear claws and remove the bone, leftover fat and sinew.
18. Mix the meat with some of the reserved juices and BBQ sauce to taste, and serve on the buns with coleslaw.