



North CarolinaStyle Pulled Pork

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

15 hrs

Description

This North Carolina pulled pork recipe is delicious especially when smoked with hickory chips on a charcoal grill. A spicy rub and a zesty vinegar sauce turn this pork into a favorite dish.

Ingredients

— 1 tablespoon mild paprika - 2 teaspoons light brown sugar - 1 ½ teaspoons hot paprika - ½ teaspoon celery salt - ½ teaspoon garlic salt - ½ teaspoon dry mustard - ½ teaspoon ground black pepper - ½ teaspoon onion powder - ¼ teaspoon salt - 8 pounds pork butt roast - 2 cups cider vinegar - 1 ? cups water - ? cup ketchup - ¼ cup firmly packed brown sugar - 5 teaspoons salt - 4 teaspoons crushed red pepper flakes - 1 teaspoon ground black pepper - 1 teaspoon ground white pepper - 2 pounds hickory wood chips

— soaked

Instructions

1. In a small bowl
2. mix mild paprika
3. light brown sugar
4. hot paprika
5. celery salt
6. garlic salt
7. dry mustard
8. ground black pepper
9. onion powder
10. and salt. Rub spice mixture into the roast on all sides. Wrap in plastic wrap
11. and refrigerate
12. 8 hours
13. or overnight. Prepare a grill for indirect heat. Sprinkle a handful of soaked wood over coals
14. or place in the smoker box of a gas grill. Place pork butt roast on the grate over a drip pan. Cover grill
15. and cook pork until pork is tender and shreds easily
16. about 6 hours. Check hourly
17. adding fresh coals and hickory chips as necessary to maintain heat and smoke. Remove pork from heat and place on a cutting board. Allow the meat to cool
18. approximately 15 minutes
19. then shred into bite-sized pieces using two forks. This requires patience. In a medium bowl
20. whisk together cider vinegar
21. water
22. ketchup
23. brown sugar
24. salt
25. red pepper flakes
26. black pepper
27. and white pepper. Continue whisking until brown sugar and salt have dissolved. Place shredded pork and vinegar sauce in a large roasting pan
28. and stir to coat pork. Serve immediately
29. or cover and keep warm on the grill for up to 1 hour until serving.