



PULLED PORK MEMPHIS-STYLE

Ingredients: Pork Shoulder,
Memphis Pig Rub, Memphis
Red Sauce.

Prep Time: 30 min
Cook Time: 7 H

Instructions

1: Generously, and I mean generously season the pork all over with the Memphis Pig Rub, and for best results leave to marinade overnight.

2: Set up the grill for indirect grilling and pre heat to a medium low (300F, 150C). If using a gas grill place 3 cups of wood chips in a smoker box or pouch (or 1 cup of wood chips if using a charcoal grill.)

3: When you see smoke place the pork shoulder, skin side up, in the centre of the grill, over the drip pan and away from the heat, and cover the grill. Cook for 7 to 8 hours using a thermometer to check for an internal temperature of 195F 90C.

4: Remove the pork shoulder to a cooking board and cover with foil for 20 minutes, then pull off any skin & fat. Pull the pork into large pieces discarding any unwanted bones or fat.

5: To serve transfer the pork to a large pan or bowl and stir in Memphis Red Sauce—enough to keep the meat moist. If you are not quite ready to serve, cover then pan or bowl with foil, and place it somewhere warm-not hot.

Variations:

OVEN: Skip step 2 and place in a pre heated oven.

If you can't or don't want to use a full or half shoulder of pork smaller cuts can be used. Reduce the cooking time accordingly and wrap in foil after 1 hour.

If you don't have a smoker box or pouch for you grill a foil tray, or foil folded into a pouch with holes will do the same job.

