

Quintessential Pulled Pork Sandwiches

Recipe from *Weber's Smoke* by Jamie Purviance

Smoke Intensity: Strong

Serves: 12

Prep time: 30 minutes

Grilling time: 8 to 10 hours

Resting time: 1 hour

Special Equipment: food syringe, instant-read thermometer



Ingredients

- 1 bone-in pork shoulder roast (Boston butt), 7 to 8 pounds
- ½ cup unsweetened apple juice
- Kosher salt
- 1 tablespoon packed light brown sugar
- 1 tablespoon Worcestershire sauce

Rub

- 1 tablespoon packed light brown sugar
- 2 teaspoons paprika
- 1 teaspoon prepared chili powder
- 1 teaspoon granulated garlic
- 1 teaspoon mustard powder
- 1 teaspoon ground black pepper

- 10 fist-sized hickory wood chunks

Sauce

- 1 ½ cups ketchup
- ¾ cup unsweetened apple juice
- ¾ cup cider vinegar
- 3 tablespoons packed light brown sugar
- 3 tablespoons tomato paste
- 1 ½ tablespoons molasses
- 1 tablespoon Worcestershire sauce
- 1 ½ teaspoons mustard powder
- ¾ teaspoon hot pepper sauce
- ½ teaspoon ground black pepper

- 12 hamburger buns
- 4 cups purchased or homemade coleslaw

Instructions

1. Using a very sharp knife, trim the roast's exterior fat so that it is no thicker than $\frac{1}{4}$ inch. In a small bowl whisk the apple juice, 2 tablespoons salt, brown sugar, Worcestershire sauce, and $\frac{1}{4}$ cup water until the salt and sugar have dissolved. Then inject the roast with the liquid flavoring: With the fat side facing down, imagine the roast in 1-inch squares and, using a food syringe, inject each square with some of the liquid, slowly pulling the needle out as you inject the liquid. Some liquid will seep out, but try to keep as much as possible inside the roast.
2. In a small bowl mix the rub ingredients including 2 teaspoons salt. Coat the surface of the roast evenly with the rub. Allow the roast to stand at room temperature for 30 minutes before cooking.
3. Prepare the smoker for indirect cooking with very low heat (200° to 250°F). When the temperature reaches 225°F, add two wood chunks to the charcoal.
4. Brush the cooking grate clean. Smoke the roast, fat side up, over indirect very low heat, with the lid closed, for 5 hours, adjusting the vents so the temperature of the smoker stays as close to 225°F as possible. At the start of every hour (after the first hour), add two more wood chunks to the charcoal. If the temperature falls below 200°F and can't be raised by adjusting the vents, add more lit briquettes as needed.
5. After 5 hours, use an instant-read thermometer to check the internal temperature of the meat. If it has not reached 160°F, continue cooking until it does. If it has reached 160°F, remove the meat from the smoker. Put the lid back on the smoker to prevent heat loss. Add more lit briquettes and refill the water pan to maintain the 225°F temperature.
6. On a large work surface, lay out two sheets of heavy-duty aluminum foil, each about 3 feet long, overlapping the sheets slightly along their longer sides. Place the roast in the center of the foil, fat side up. Fold up the edges to wrap the roast tightly to trap the steam. Return the roast to the smoker and cook over indirect very low heat, with the lid closed, until the internal temperature reaches 190°F, at least 3 hours and as long as 5 hours. Remove from the smoker and let rest, still in the foil, for 1 hour.
7. In a medium, heavy-bottomed saucepan whisk the sauce ingredients including $\frac{3}{4}$ teaspoon salt. Bring to a simmer over medium heat and cook for about 5 minutes, stirring occasionally. Set aside.
8. Unwrap the roast and, when cool enough to handle, pull the meat apart to shred it. Discard any large pieces of fat and sinew. In a large saucepan over low heat, moisten the pork with as much sauce as you like and cook until warmed through, stirring occasionally. Pile the pulled pork on buns and top with coleslaw, Serve with any additional sauce.