



BBQ Pulled Pork

Ingredients

- 4 or 5 lb. pork shoulder roast. (Bone in has more flavour, but boneless is more convenient!)
- Prepared drip tray
- Prepared smoke pouches
- Prepared dry rub (<http://lcrc.on.ca/recipes/dry-rub-for-pork-chicken>)

Directions

1. Rub pork shoulder generously with dry rub and set aside in refrigerator for at least 2 hours, if possible.

To prepare drip tray:

1. Place a shallow foil pan under the grate where the roast will sit, preferable at the back or to one side of the barbecue. Pour liquid, such as beer, apple cider or even water into the pan to a depth of about 1 inch. Don't fill the pan to the top to allow for fat and juices dripping from the roast.
2. Peel 2 or three garlic cloves and smash them a bit and add to the pan with sprigs of herbs such as rosemary, thyme, bay leaf.

To prepare smoke pouches:

1. Soak about 1 cup of apple wood chips for about ½ hour in water.
2. Make a foil packet (I use a double sheet of foil) with 2 cups dry apple or cherry wood chips on bottom and soaked chips on top.
3. Seal the foil package tightly and poke holes with the tip of a paring knife all over the package.
4. Heat one front or side burner on the barbecue and place the smoke package under the grate on the hot side of the grill.
5. Meat will be on the 'cool' side of the grill, not over direct heat
6. Replace the grates and wait until the packet begins to smoke.
7. The foil drip pan should be on the 'cool' side of the barbeque.
8. Place the roast over the drip pan, close the lid and adjust the burner to provide a steady heat of about 275 degrees.
9. Allow the pork shoulder to smoke for about 3 or 4 hours.
10. At this point, you can continue smoking it until the meat is tender and falling apart or you can wrap it in foil or put it in a pot with a tight lid, with some herbs and apple juice or beer and cook it at the same temperature for another 2 or 3 hours.
11. You are looking for the meat to literally fall apart, so it can be 'pulled' easily.
12. When the desired degree of tenderness is achieved, remove the roast to a large bowl and allow to cool until it can be handled safely.
13. Pull the meat apart, discarding large pieces of fat, if you prefer.

Combine with enough Maple BBQ Sauce to moisten and flavour the meat and serve (<http://lcrc.on.ca/recipes/maple-bbq-sauce>)