



♥ recipes worth sharing

⇒ *Darin's* ⇒

SMOKED PULLED PORK ♥

Smoke it low, smoke it slow. This pulled pork is worth the wait, and this versatile smoked pork can be served just about any way you like. ♥



PREP TIME

1 hr



COOK TIME

17 hr



TEMPERATURE

225°F



YIELD

12 servings

⇒ INGREDIENTS ⇒

- 1 (6–10 lb) bone-in pork shoulder (Boston butt)
- 1/4 cup mustard
- 1/4 cup Killen's S-P Blend
- 1 1/2 cups favorite rub
- 2 cups apple cider
- 1 bag apple-flavored pellets



RHINO TIP

For extra juicy pulled pork, let it rest in a towel-lined cooler for at least 1 hour before shredding.

⇒ STEP-BY-STEP INSTRUCTIONS ⇒



- 1 Preheat the smoker to 225°F.**
Trim off sloppy fat, veins, glands, or silver skin, leaving the fat cap on.



- 2 Coat the pork with mustard,** then season with Killen's S-P Blend and your favorite rub. Let it sit for about 20 minutes.



- 3 Place the pork directly on the grill grate** and smoke until the internal temperature reaches 160°F, about 5–10 hours depending on size.



- 4 Remove the pork.** Arrange wide foil strips in a baking dish, place the pork in the center, pour apple cider over it, and wrap tightly in foil.



- 5 Return the wrapped pork to the smoker,** fat side up, and cook at 250°F until the internal temperature reaches 204°F, about 3–5 more hours.



- 6 Rest the wrapped pork** in a towel-lined cooler for at least 1 hour. Unwrap, discard the bone and excess fat, pull the meat, season to taste, and serve.

⇒ TIPS & VARIATIONS ⇒

♥ Plan on about 90 minutes of total cook time per pound at 225°–250°F.

♥ Try serving it with your favorite jalapeño barbecue sauce.

♥ Add a little extra rub after shredding for even more flavor.

♥ Top sandwiches with cold slaw for a classic Southern touch.

⇒ *Family favorites, one recipe at a time.* ⇒

