



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Barbecued Pulled Pork (spice rub from Cooks Illustrated)

Serves a lot

The least messy way I've found to add the spices to the meat is to line a rimmed baking sheet with a large piece of plastic wrap. Set the pork on the plastic wrap; add the spice rub, rotating the meat to rub all sides. Wrap the plastic wrap around the meat, then wrap another layer of plastic around in the opposite direction.

I use all of the spice rub on one roast, but if you think it'll be too much, save half for another use. It'll keep in the pantry for months.

Spice Rub:

- 1 tablespoon ground black pepper
- 1-2 teaspoons cayenne pepper
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- 2 tablespoons dark brown sugar
- 1 tablespoon dried oregano
- 4 tablespoons paprika
- 2 tablespoons table salt
- 1 tablespoon granulated sugar
- 1 tablespoon ground white pepper

1 (6-8 pound) bone-in pork shoulder

1. Combine all of the ingredients in the spice rub. At least one day, and up to three days, before cooking the pork, rub the spice rub onto all sides of the pork (see note). Wrap the pork in a double layer of plastic wrap. Refrigerate overnight or up to three days.
2. About 10 hours before you plan to serve the pork, remove it from the refrigerator; let it set at room temperature for 1 hour. Meanwhile, soak 4 wood chunks (or 4 cups of wood chips) in water for an hour.
3. About 20 minutes before you're ready to grill, light about 30 charcoal briquettes (half a chimney starter). Once the coals are covered with a layer of ash, dump them into a pile on one side of the grill, then top with $\frac{1}{4}$ of the wood chunks or chips. Open the bottom vents completely. Place the meat, fat side up, on a double layer of aluminum foil with the edges folded up or in a 9x13-inch disposable aluminum baking pan. Place the meat on the side of the grill opposite the coals. Put the lid on the grill with the vents opposite the coals; adjust vents to be $\frac{3}{4}$ open.
4. Use a grill or oven thermometer to monitor the temperature of the grill, which should remain between 200 and 250 degrees. Add fresh coals, about 8 every hour, when the temperature drops. Add more wood chips an hour after you start cooking, then again at the 2- and 3-hour mark. (Don't worry if the top of the meat blackens; you'll discard that layer of fat anyway.)
5. After about 5 hours, when the internal temperature of the pork reaches 165 degrees, wrap it completely in foil. Continue cooking until the internal temperature of the pork is 195 degrees, another 2-3 hours.
6. Remove the pork from the grill and let it set at room temperature, covered, for one hour.
7. Place the pork on a large rimmed baking sheet. Remove and discard the thick layer of fat. Use your fingers or forks to shred the remaining meat. Serve.