



BBQ PULLED PORK WITH COLESLAW

Prep Time: 20 Minutes

Cooking Time: 8 hours

Difficulty Rating: ●●●●●

Ingredients:

2kg (4-pound) bone in pork shoulder
Olive oil
Hickory and Apple Wood chips
Heavy duty foil

BBQ Rub

1/4 cup/60 mL kosher salt, finely ground
1/4 cup/60 mL sugar
2 tablespoons/30 mL mustard powder
1/4 cup/60 mL chili powder
1/4 cup/60 mL ground cumin
2 tablespoons/30 mL ground black pepper
1/4 cup/60 mL granulated garlic
2 tablespoons/30 mL cayenne

Cole Slaw:

1 head green cabbage, finely shredded
2 large carrots, finely shredded
3/4 cup best-quality mayonnaise
2 tablespoons grated onion
2 tablespoons sugar,
2 tablespoons white vinegar
Salt and freshly ground pepper

Method

- 1. Rub the pork shoulder:** Rub the pork with olive oil to help the rub adhere to the meat. Sprinkle a heavy coat of the rub over the pork roast and work it into any natural seams in the meat.
- 2. Set the grill up for indirect low heat:** Using the kettle grill, open the bottom vents a crack, with the blades of the ash sweeper covering 3/4 of the holes. Make a tight pile of 80 unlit coals on 1/3rd of the charcoal grate, about three coals deep. Put the chips of smoking wood on top of the unlit coals. Next, light 10 coals in the charcoal starter; when the coals are lit and covered with grey ash, pour them on the one side of the unlit coals. Then set the drip pan on the other side of the charcoal grate, add the grill grate. Put the lid on the grill immediately, and set the top vent to halfway open.
- 3. Cook the pork:** Put the pork shoulder roast on the grill over the drip pan and close the lid. Adjust the top vent to stabilize the temperature at roughly 250°F. Once the temperature is stabilized, check the grill every hour to make sure the vents don't need to be tweaked. Keep the lid closed – every time you lift the lid, heat will escape and the air you let in will cause the coals to heat up. Try not to open the lid until it is time to wrap the roast.
- 4. Wrap the pork roast and finish cooking:** Cook the pork shoulder until it reaches a temperature of 150°F in the thickest part. Then, wrap it tightly with aluminium foil, put it back in the grill, increase the heat to 300°F by opening the vents more, and cook until it reaches an internal temperature of at least 205°F.
- 5. Rest the roast:** Take the roast off the grill, and wrap it in a single piece of aluminium foil to catch any leaking juices. As an added extra wrap, a large towel around the foiled roasts to keep them warm. Let the roast rest for one hour.

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Together, made better, with you:

6. **Pull and serve:** Unwrap the roast. Using two large forks shred the roast into bite sized pieces of pork, stirring the blackened bark from the outside with the shredded meat from the inside. Taste the shredded meat, and sprinkle with salt and pepper if the roast tastes bland. To serve, pile the pork on a fresh bread roll. Top it with your favourite BBQ sauce, cole slaw, and a couple of pickles.

Cole slaw:

1. Combine the shredded cabbage and carrots in a large bowl.
2. Whisk together the mayonnaise, onion, sugar, vinegar, salt, and pepper in a medium bowl, and then add to the cabbage mixture.
3. Mix well to combine and taste for seasoning; add more salt, pepper, or sugar if desired.

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