

BBQ PULLED PORK

Suitable for the up-and-coming smoking pitmaster.



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INSTRUCTIONS: BBQ RUB

1. Combine all the ingredients of the rub in a mixing bowl.
2. Rub the pork with olive oil to help the rub adhere to the meat.
3. Sprinkle a heavy coat of the rub over the pork roast.
4. Pat the rub onto the meat to help it stick and work it into any natural seams in the meat.
5. You can use any charcoal braai that has a lid for this recipe. Check out our **CoalSmith Series or Heritage Series 570 Classic Charcoal Braai**.
6. Let's get going, put about half a bag of charcoal in your braai. Make a tight pile of unlit coals on a third of the charcoal grate, about three coals deep.
7. Next, light about 10 coals, when the coals are lit and covered with grey ash, pour them on the one side of the unlit coals.
8. Add **wood chips** to the ready coals. The idea is that your coals lit and ready on the outside will slowly light your coals in the middle.
9. Put the lid on your braai immediately and set the top vent to halfway open.

COOKING THE PORK

10. Put the pork shoulder roast on the braai and adjust the top vent to stabilize the temperature at roughly 120°C.
11. Once the temperature is stabilized, check the braai every hour to make sure the vents don't need to be tweaked.
12. 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.

Prep time: 20 minutes
Cook time: 8 hours
Serves 4-6 people

INGREDIENTS: BBQ RUB

- 60 ml kosher salt, finely ground
- 60 ml sugar
- 2 tablespoons mustard powder
- 60 ml chilli powder
- 60 ml ground cumin
- 2 tablespoons ground black pepper
- 60 ml granulated garlic
- 2 tablespoons (30ml) cayenne pepper

PULLED PORK

- 2 kg bone in pork shoulder
- Olive oil
- Megamaster Cherry or Oak Wood Chips**

Heavy duty foil

COLESLAW

- 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

13. Cook the pork shoulder until it reaches a temperature of 70°C in the thickest part, about four hours. Not sure how to test the internal temperature? Check out our **Stainless Steel Thermometer**.
14. Then, wrap it tightly with aluminium foil, put it back on the braai, increase the heat to 150°C by opening the vents more, and cook until it reaches an internal temperature of at least 100°C, about four more hours.
15. If you see your coals are starting to wear out, get more coals ready. Once ready, add them next to your current coals on the outside circle of your braai. Add more wood chips for extra flavour.
16. Take the roast off the braai and wrap it in a single piece of aluminium foil to catch any leaking juices.
17. As an added extra wrap, a large towel around the foiled roasts to keep them warm.
18. Let the roast rest for one hour.

PULL THE PORK

19. Unwrap the roast and transfer it to a cutting board.
20. 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.
21. Taste the shredded meat, and sprinkle with salt and pepper if the roast tastes bland.
22. To serve, pile the pork on a fresh bread roll.
23. Top it with your favourite BBQ sauce, coleslaw, and a couple of pickles.

COLESLAW

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

MEGAMASTER RECIPE TIPS



TIP 01

Want extra heat? Add finely diced jalepenos or chilli flakes to your pulled pork before you serve.



TIP 02

Add raisins to the Coleslaw salad to make it taste even better.



TIP 03

Go the extra mile and make the buns yourself. Check out the Sourdough braai bread recipe on the Megamaster website.