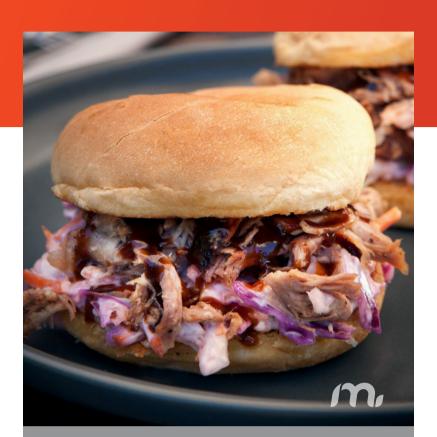


BBQ PULLED PORK

Suitable for the up-and-coming smoking pitmaster.



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INSTRUCTIONS: BBQ RUB

- Combine all the ingredients of the rub in a mixing bowl.
- 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.
- Pat the rub onto the meat to help it stick and work it into any natural
- You can use any charcoal braai that has a lid for this recipe. Check Coalsmith Series or Heritage Series 570 Classic Charcoal Braai.
- 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 6.
- 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.
- 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.
- Put the lid on your braai immediately and set the top vent to halfway

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
- Once the temperature is stabilized, check the braai every hour to 11. 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.

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 sugar

2 tablespoons white vinegar

2 tablespoons grated onion

Salt and freshly ground pepper

- 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.
- 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.
- 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
- Take the roast off the braai 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
- Let the roast rest for one hour.

PULL THE PORK

- Unwrap the roast and transfer it to a cutting board
- 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. 22.
- Top it with your favourite BBQ sauce, coleslaw, and a couple of pickles.

COLESLAW

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

MEGAMASTER RECIPE TIPS



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



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



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