

Gimme Some Sugar Barbecue Pulled Pork



Ingredients

1 pork shoulder blade roast, boneless, about 3 ½ lb / 1.75 kg
½ cup / 125 mL lightly packed brown sugar
2 Tbsp / 30 mL coarse salt
1 Tbsp / 15 mL EACH garlic powder and onion powder
½ tsp / 2 mL EACH ground allspice, ground black pepper, chili powder, ground cinnamon, ginger powder and dried thyme leaves
⅓ cup / 80 mL apple juice

Directions

In small bowl, thoroughly combine brown sugar, salt and seasonings. Massage pork all over with rub.

Cover and let roast stand at room temperature for up to 1 hour before cooking.

Indirect method:

1. Preheat one burner of two-burner barbecue on high; reduce heat to medium or lower, temperature should read 250-300°F.
2. Put roast in disposable foil pan and place over unlit burner. Add apple juice.
3. Close lid and cook roast over indirect heat ("off" heat side) until meat is fork tender and almost falling apart, about 3 ½ hours. Cover roast with foil if getting too dark.
4. Transfer roast to cutting board. Tent loosely with foil and let rest 10-15 minutes.
5. Using two forks, pull pork into shreds.
6. To serve, pile onto buns top with a dollop of your favourite barbecue sauce.

Rotisserie method:

1. Preheat barbecue and follow instructions for rotisserie grilling.
2. Add apple juice to foil drip pan. Secure roast on rotisserie rod and cook 3-3 ½ hours over direct, low heat or the heat from the rotisserie burner.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 4 hrs
- **Number of Servings:** 10