

Riverview Recession Proof Recipes for Pulled Pork

Main Ingredients

- Pork Butt (Shoulder Roast). Use Bone-in for enhanced flavor.
- Yellow mustard or Olive oil for a binder
- Your Favorite Rub or home brewed rub with all-purpose flavors like garlic, salt, onion, pepper, and a little spice
- Apple Juice (Regular or Sugar free work)

Notes: The recipe here can be used in several dishes, listed at the end of this document.

Directions

1. Pull thawed Pork from refrigerator the night or morning before you plan to cook and rub lightly with mustard or oil.
2. If your roast has a fat cap on it, score the fat in a crisscross diagonal pattern 1 inch apart.
3. Liberally cover pork all over with your rub of choice and massage it in, getting a good coat of spices all over your meat.
4. Cover pork with clear plastic wrap and place back in refrigerator to chill overnight
5. Remove from fridge a couple hours before you cook it, as you want it close to room temp before putting on the grill or smoker.
6. Remove clear plastic wrap. Heat up your smoker to 325 degrees and set your roast on for about 8 to 10 minutes and flip over to the other side. (We aren't trying to cook it; we just want to sear the outside enough to hold in the juices and give it a light bark for flavor and texture.
7. Once seared, remove from grill and place in a foil pan. Reduce smoker to 245 degrees and let her go back on the smoker in the pan.
8. Check every 15 minutes and spray with apple juice lightly just to keep it moist.
9. Once the center of the meat (don't probe it next to the bone) is 165 degrees, cover the roast and seal the pan up until meat is 200 to 205 degrees.
10. Once your temp is good and the meat is tender to touch, pull off and let rest for an hour.
11. Follow the rest period you can shred the pork easily.
12. Once your meat is all shredded nice, you get creative from here: add your favorite BBQ sauce and go traditional or make a few different dishes so the family or friends can choose what they like such as sweet, spicy, keto, Asian, Mexican etc.

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Meal Ideas

- Quick and Easy Pulled Pork Burritos
- Shredded Pork Fajita Tacos
- Pulled Pork Hash with Eggs
- Pulled Pork Chili Verde
- Pulled Pork Chili and Beans
- Dirty Mac n Cheese with shredded Pork
- Pork Nachos
- BBQ Pork Totchos
- Pulled Pork Sliders