

BARBECUED PULLED PORK SANDWICH (Wet Rub)

F VARIOUS

Last Modified: 03/18/2016

PREP: 9+ Hrs
COOK: Various

SANDWICH

MAKES 15 To 20 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
4 ~ 5	Pounds	Pork Shoulder Roast (Bone-In)	
1	Recipe:	BBQ - Wet Rub (Below)	
OR			
1	Recipe:	Seasoning - BBQ - Wet Rub - Barbecue Seasoning	
1	12 Oz	Bottle Any BBQ Sauce Of Your Liking	
AND / OR			
1	Recipe:	Sauce - BBQ - North Carolina Vinegar BBQ Sauce #1	
AND / OR			
1	Recipe:	Sauce - BBQ - North Carolina Vinegar BBQ Sauce #2	
2	Recipes:	Breads - Brioche Hamburger Buns	

BBQ WET RUB

4	Tbsp	Kosher Salt	
1	Tbsp	Freshly Ground Black Pepper	
1 1/2	Cups	Light Brown Sugar	Packed
1/4	Cup	Smoked Paprika	
1	Tbsp	Dried Thyme	
4	Cloves	Garlic	Minced
1/4	Cup	Red Wine Vinegar (Colavita)	
1	Tsp	Cayenne Pepper	
3	Tbsp	Extra Virgin Olive Oil (EVOO)	

PREPARATION

HINTS	Cooking the whole time in the Electric Smoker IS INDEED the process you want to use. Although, the oven method is still VERY GOOD!
TOOLS	1) Food Processor OR Blender 2) Electric Smoker OR Oven 3) Roasting Pan & Rack 4) 2 - Small Saucepans & Lids
1	WET RUB: Place the Salt, Pepper, Brown Sugar, Paprika, Thyme, Garlic, Vinegar, and Cayenne in a food processor and pulse until well combined. Drizzle in the Extra Virgin Olive Oil while running until you have a nice thick paste.
1	SMOKER & OVEN: Pat the Roast dry with paper towels. Rub the chosen Wet Rub all over the Pork Roast, being sure to get it into the nooks and crannies so the Salt and Sugar can penetrate the Meat and pull out the moisture - this will help form a crust on the outside when cooked. Cover the Pork Roast with plastic wrap and Marinate it in the refrigerator for at least 3 hours or up to overnight.
2	SMOKER & OVEN: Unwrap the Pork roast and allow it to set at room temperature for 1 hour before cooking.

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3	SMOKER ONLY: Preheat the Smoker to 225 degrees. Add 1 1/2 cups of Apple Juice and 1/4 cup Cider Vinegar into the Water Pan (Do NOT EVER let it get dry - checking it often). Add a Chip Tray full of wood Chips to the Smoker. Smoke the Pork Butt only during the first 3 hours. Adding in additional wood chips as is necessary to keep up a heavy smoke.
4	SMOKER ONLY: Place the Pork Roast, fat side up, directly on a grill near the center of the smoker.
5	SMOKER ONLY: After 5 hours remove the Pork Butt and seal it loosely in heavy duty aluminum foil and cook it for an additional 1 to 1 1/2 hours. When done, the bone should wiggle and pull out EASILY. Let the Meat rest on a cutting board for 10 minutes before shredding it.
3	OVEN ONLY: Unwrap the Pork Roast and place it fat side up, in a roasting pan fitted with a wire rack insert.
4	OVEN ONLY: Allow the Pork Roast to set at room temperature for 1 hour before cooking. Preheat the oven to 325 degrees.
5	OVEN ONLY: Roast the Pork Roast for 3 1/2 hours, uncovered, until the outside is crispy-brown (it should look like mahogany). The bone should wiggle and pull out EASILY. Let the Meat rest on a cutting board for 10 minutes before shredding it.
6	Using two forks, shred the Pork Roast, cutting up very long pieces and discarding any large pieces of fat and skin.
7	Cut each Bun in half and toast them lightly on a hot Buttered griddle.
8	Add any BBQ Sauce of your liking to the Pulled Pork and stir so that all of the Meat is slightly dampened and colored with the Sauce. If using either Carolina Vinegar Sauce, drizzle it to taste on top of the Pork just before eating the Sandwich. Heat the Sauces in a saucepan(s) before adding them to the Pulled Pork Meat.
SERVE	Spoon the Pulled Pork on your Sandwich Bun of choice and add a splash of a Vinaigrette style or a Mayonnaise based Coleslaw on top (one made with long thin Cabbage strips so it stays put on the Sandwich) - Serve while hot with any other Condiments you like.