

# LUAU PULLED PORK

## INGREDIENTS:

- 7 pounds boneless pork shoulder, country style ribs
- 1/4 cup 5280 Culinary Rub a Dub seasoning
- 1/4 cup 5280 Culinary Oink seasoning
- 2 cans Not Your Fathers Root Beer or non-alcoholic root beer
- 1/2 cup 5280 Culinary High Altitude BBQ Sauce
- 1/2 cup 5280 Culinary Happy Ending BBQ Sauce
- 1/2 cup pineapple juice



## PREPARATION:

- Take pork out of the package and place into a large disposable aluminum pan
- Mix the 5280 Culinary Oink and Rub A Dub together. Season the pork with the Rub/Oink Mix as heavy or light as desired. Be sure to season the pork on ALL SIDES
- Cover the pork and let the rub work for 10-12 hours for best flavor
- Remove the pork from the pan and place into the smoker at 180-225
- Smoke for 1-2 hours or as light/heavy as your prefer. Remove the pork from the smoker/grill and place into a new aluminum pan
- Add the Root Beer and cover
- Place back on the smoker/grill at 300 degrees and cook until pork reaches 203 degrees. Remove from the smoker and rest for 20 minutes
- Using insulated gloves and nitrile gloves, hand shred the pork
- Drain 90% of the liquid and add the pineapple juice and BBQ sauces, mix well
- Serve with buns, slaw and shaved pineapple for a great Luau Sandwich

SERVES:

**10**

DIFFICULTY:

**4/5**

PREP TIME:

**20 MINS**

COOK TIME:

**4-5 HOURS**

COOKING TOOLS:

**TRAEGER GRILL  
OR BIG GREEN EGG  
OR WEBER - TUBE**