

Traeger – Pulled Pork

Pulled Pork. Do I have your attention now? I am a huge fan of pulled pork for so many reasons like the bark, the flavor, the wood fired fun, the main course and let's not forget the leftover possibilities. Today we are cooking a bone in pork shoulder and going for that true low and slow experience. Head to the store, grab that pork shoulder and I'll be waiting right here for you. Let's Get Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 10-12 people

Prep Time: 10 Minutes + 20 Minutes Seasoning Rest

Cook Time: 6-8 Hours (time can vary based on pork) PLUS 30-45 Minutes Resting Time

Cook Temp: 225° - Smoke Temp | 275° Finishing Temp

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
7-8 lb	Pork Butt, Shoulder	Boneless
¼ Cup	Oil, Canola/Olive Blend	Peeled and Minced
8 Tbsp	Rub-A-Dub, 5280 Culinary	
8 Tbsp	Oink, 5280 Culinary	
4 Cups	Apple Juice (or Cider)	Not from concentrate
taste	Fire Honey, 5280 Culinary	
taste	Low Country BBQ Sauce, 5280 Culinary	

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 225°, hit enter and hit ignite

While Traeger is heating up –

Remove pork from package, pat dry

Trim fat if needed, leaving about ¼ inch fat cap

Carefully split the pork in half making it into a long thin piece of pork

** use the natural seam area where they removed the bone

Lightly oil on all sides

Mix Rub-A-Dub and Oink together

Season on all sides

Allow to rest for approx. 20 minutes

When Traeger temp hits 225° add the Pork Butt (Fat Cap UP and lay out fully) Load your Traeger WiFire Probe into the thickest part of the pork and set your alarm for 165°. Close the lid

Cook for 3-4 Hours OR until internal temperature reaches 165°

Using Nitrile and heat proof gloves, carefully remove the pork and place into an aluminum disposable pan

Keep WiFire probe in pork

Cover pork with lid or foil and secure tightly

Adjust Traeger temp to 275°

Place pork back into the Traeger and plug in the WiFire Probe

Cook for and additional 1-2 Hours or until internal temp reaches 204° - 205°

Using Nitrile and heat proof gloves, carefully remove the pork onto a pan and bring into the kitchen.

Keep wrapped and allow to rest for 30-45 Minutes (check after 30 minutes for softness)

Using insulated BBQ gloves with nitrile gloves over them

Carefully unwrap pork and hand shred into desired sized pieces

For easier shredding use bear claws to help shred pork faster and into finer shreds

Reserve some of the braising liquid (pan juices) to add back into the pork

Adjust seasoning if desired and sauce with Fire Honey, High Altitude BBQ Sauce and Low Country BBQ sauce

Devour !!!

For this recipe total cook time was

3:45 Smoke Time – 225°

1:15 Covered Time – 275°

:30 Rest Time

5:30 Total Cook Time

SHOPPING LIST

Traeger Ironwood 885
Reserve Blend Pellets
Trager Grill Basket (Grilling Pan)
Oink Rub, 5280 Culinary
Rub-A-Dub, 5280 Culinary
Fire Honey, 5280 Culinary
Low Country BBQ Sauce, 5280 Culinary
High Altitude BBQ Sauce, 5280 Culinary

Ace SKU – 8030462
Ace SKU – 8015887
Ace SKU - 8019502
Ace SKU – 8562043
Ace SKU - 8562050
Ace SKU - 8017719
Ace SKU – 8560252
Ace SKU - 8560088