Big Green Egg – Pulled Pork

We sat back and enjoyed the long version of this pulled pork recipe. The long version has no shortcuts, it’s just me and my Big Green Egg, oh and about 10 hours of cooking too. The results though… amazing. This pulled pork was packed full of flavor, covered in bark, and just so spot on! Enjoy and Happy Cooking, Chef Jason

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

##### **Yield:** 8-10 People

##### **Prep Time:** 15 Minutes

##### **Cook Time:** 8.5 Hours – PLUS 1 Hour of Resting

**Cook Temp**: 275˚ F - Setup for indirect cooking

**Finishing Temp**: 350˚ F - Setup for indirect cooking

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 – 2 ½ lbs **Tri Tip, Beef, Trimmed and Peeled I prefer Prime or Choice**

### 2 tbsp **Oil, Canola/Olive Blend**

### 4 tbsp **Rub-A-Dub, 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, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedilight starters or an EGGniter

Heat to temp of 200˚ F and add convEGGtor and drip pan

Add EGGgenius if using

Adjust cooking temp/Pit temp to 275˚ F

While grill is heating up – prep Pork Butt as follows

Trim or clean pork butt as needed and make 1” deep cuts into the fat cap

Mix seasonings together using 50/50 mix

Add light oil to coat pork butt on both sides

Season to taste on both sides with Rub-A-Dub/Island Boys Coffee Rub Mixture

Allow to sit on the counter for 10-15 minutes while grill reaches cooking temperature

Burb Big Green Egg and Open dome

Add Pork butt to the grill, over the direct heat part of the grill

Put in the EGGgenius meat probe, be careful not to contact the bone

Cook at 275˚ Until internal temp hits 165˚ F or above

Remove EGGgenius probe

Tightly wrap pork butt in foil and return to the Egg

Place EGGgenius probe back into pork

Continue cooking pork butt until internal temp reaches 205˚ F (Approx 8-9 hours)

Carefully remove the pork butt and rest for 1 hour in a cooler, or closed oven (oven is off)

Using tongs, remove bone from pork butt and shred.

Season and sauce if desired

**BBQ GEAR / SUPPLIES**

Big Green Egg, XLarge Ace SKU – 8695298

Charcoal, Fogo Black Bag Ace SKU – 8028042

Big Green Egg, EGGniter Ace SKU - 8695330

EGGgenius, Big Green Egg Ace SKU – 8025753

Rub-A-Dub, 5280 Culinary Ace SKU - 8562050