

Perfect Pulled Pork

Serves: 6 (with a 6 pound roast – an 8 pound roast promises some nice leftovers)

Worth the time and effort. Requires brining the day before and getting up early the day of the meal to get it into the oven before 9AM, if you want to have a chance at having dinner by 6PM. If you need to, it's OK to give up on the 200° goals so long as the roast gets over 195°. Can be made before, refrigerated and reheated in the oven at 350°. A roasting pan with high sides (2"-3") and that is at least a couple of inches wider and longer than the roast is required. You'll also want a probe thermometer with an alarm or at least an instant read thermometer to check on the roast's temperature.

Ingredients

1 6-8 pound whole pork shoulder roast (also known as a Boston butt) with the fat cap on and a bone on one end. The fattier the roast the better the results are likely to be.

Buns

Barbeque sauce

Dry Rub

1 tablespoon ground cumin	1 tablespoon salt
1 tablespoon garlic powder	1 tablespoon ground pepper
1 tablespoon onion powder	1 tablespoon paprika
1 tablespoon chili powder	1/2 cup brown sugar
1 tablespoon cayenne pepper	

Mix well and store in an air tight container.

Brine Solution

1/2 cup salt	2 bay leaves
1/2 cup brown sugar	3 tablespoons dry rub mix
2 quarts cold water	

Add salt to cold water and stir very well until all the salt is completely dissolved. Then add the brown sugar, dry rub, and bay leaves and stir well to combine

Day Before Dinner

1. Rinse the roast and place in a large container.
2. Pour in the brine solution until the roast is completely covered.
3. Cover the container and place in the refrigerator for at least 8 hours

Day of Dinner

1. Move rack in oven to lower-middle position and turn on oven to 225°,
2. Remove the roast from the brine solution and pat dry with paper towels.
3. Place the roast in the baking pan.
4. Sprinkle dry rub on all surfaces of the roast, making sure that it adheres and coats all sides. **Make sure the roast ends up positioned with the fat cap on top.**
5. Insert a probe thermometer into the center of the roast, making sure that it doesn't touch the bone and put the roast into the oven.
6. Do not remove the roast from the oven until it has reached 200° (or 195° if you are within 45 minutes of having to serve dinner).
7. Shut off the oven, but leave the roast in the oven until it reaches 170° (if you can't do this, wait as long as you can). If the bottom of the pan is dry or coated in dried up spices, cover the pan with foil to retain the moisture.
8. Remove the roast from the oven and place on a large clean work surface (a rimmed cookie sheet works well – a large cutting board will also work).
9. Use two forks to pull the pork apart into shredded pieces.