

# Root Beer Pulled Pork

Looking for some pulled pork in your life, but don't have 8-10 hours? We found the best shortcuts around and put them all together for this amazing recipe. Talk about some flavors... this has them all, from pork to vanilla. MMMMMMMM  
Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

**Yield:** 6# Pulled Pork

**Prep time:** 15-20 Minutes

**Cook time:** 2 hours Smoke, 30 Minutes Sear, 1.5 Hours Finish

## Ingredients

| <i>Measure</i>                            | <i>Ingredient</i>                      | <i>Prep Notes</i>  |
|---|--|--------------------|
| 7 lbs                                     | Pork, Boneless, Shoulder               | Country Style Ribs |
| ¼ cup                                     | Rub A Dub, 5280 Culinary               |                    |
| ¼ cup                                     | Oink, 5280 Culinary                    |                    |
| 24-30 fl oz                               | Root Beer or Sarsaparilla              |                    |
| ½ Cup                                     | Low Country BBQ Sauce, 5280 Culinary   |                    |
| ½ Cup                                     | High Altitude BBQ Sauce, 5280 Culinary |                    |
| Season to taste with Oink/Rub a Dub Blend |  |                    |
| Sauce to taste with Low/High Blend        |  |                    |

## Prep Directions:

- **Be sure to buy the country style ribs, they are already cut for you**
- **Mix together the Oink and Rub a Dub**
- **Mix together the Low Country and High Altitude BBQ Sauce**

## ***Cooking Notes:***

### **Preparation:**

- Take the pork out of the package and place into a large disposable aluminum pan
- Mix the Oink and Rub A Dub together
- Season the Pork with the Rub/Oink Mix as heavy or as light as desired
- Be sure to season the pork on ALL SIDES
- Cover the pork and let the rub work for 12-24 hours
- Remove the pork from the pan and place into the smoker at 180-225
- Smoke for 1-2 hours or as light/heavy as you prefer
- Remove the pork from the smoker/grill and place into a new aluminum pan
- Add the root beer and cover with foil
- 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 or BBQ Claws, shred the pork
- Drain 3/4 of the liquid and add the BBQ sauces, mix well
- Serve with buns, slaw and shaved pineapple for a great Luau Sandwich
  - This can be done on the Traeger, Weber or Big Green Egg
  - Add some smoke to build flavor
  - Temps remain the same for Traeger or Big Green Egg

## ***Cooking Directions:***

### ***Grills / Grill Gear Used:***

- |                                      |   |
|--------------------------------------|---|
| • Big Green Egg, Large               | <b>Available at select Ace Hardware Locations</b> |
| • Traeger, Pro34                     | <b>Ace SKU – 8474934</b>                          |
| • Weber, Genesis II                  | <b>Ace SKU – 8532673</b>                          |
| • Thermometer, Digital, Instant Read | <b>Ace SKU – 6108419</b>                          |
| • Kingsford extra tough Grill Pan    | <b>Ace SKU – 8463135</b>                          |

### ***Shopping List (Products Used):***

- |   |                          |
|---|--------------------------|
| <input type="checkbox"/> Oink, 5280 Culinary                    | <b>Ace SKU – 8562043</b> |
| <input type="checkbox"/> Rub A Dub, 5280 Culinary               | <b>Ace SKU – 8562050</b> |
| <input type="checkbox"/> High Altitude BBQ Sauce, 5280 Culinary | <b>Ace SKU - 8561979</b> |
| <input type="checkbox"/> Low Country BBQ Sauce, 5280 Culinary   | <b>Ace SKU – 8560252</b> |