



Recipes

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Smoked Pulled Pork

Prep Time: 10 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

- 1 Tbsp. Paprika
- 2 tsp. Light Brown Sugar
- 1 1/2 tsp. Hot Paprika
- 1/2 tsp. Celery Salt
- 1/2 tsp. Garlic Salt
- 1/2 tsp. Dry Mustard
- 1/2 tsp. Fresh Ground Black Pepper
- 1/2 tsp. Onion Powder
- 1/4 tsp. Kosher Salt
- 3 1/2 lbs. Bone-in Pork Shoulder, raw
- Hickory Chips or Chunks, as needed

Directions:

1. Combine all spices together and rub on pork. Transfer seasoned pork to an air tight container or bag and marinate for up to 8 hours under refrigeration.
2. Soak hickory chips or chunks in water for 1 hour; drain.
3. Pre-heat smoker according to manufacturer's instructions with soaked wood chips. Place marinated pork on the racks of the smoker and smoke for 4 to 6 hours or until an internal temperature of 195°F is reached. Once cooled slightly, de-bone, and shred into small pieces; reserve.