Pulled Pork

HEARTY

YIELD 8–10 servings
ACTIVE 30 min
TOTAL ≈5 h 45 min
OVEN 300 °F (149 °C)

EQUIPMENT
Dutch oven, 6 qt+ · Probe thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1				Set oven rack to the lower-middle position. Preheat oven to 300 °F (149 °C).
2	Kosher salt	9 g	1 tbsp	Mix the salt and spices in a small bowl. Rub over every side of the pork.
	Paprika	7 g	1 tbsp	
	Cumin, ground		1 tsp	
	Black pepper, fresh ground		1 tsp	
	Coriander, ground		1 tsp	
	Fennel seed, ground		½ tsp	
	Cayenne		large pinch	
	Pork butt, *bone-in or boneless*	2.25–3 kg	5–7 lb	
3	Vegetable oil	14 g	1 tbsp	Heat oil in the Dutch oven over medium-high until it shimmers. Brown pork on all sides, ≈5 min total.
4	Onion, *finely minced*	170 g	1 large	Add onion. Cook, scraping up the fond, until softened, ≈2 min.
5	BBQ sauce	60 g	¼ cup	Turn pork fat side up. Add sauce, vinegar and stock.
	Cider vinegar	60 g	¼ cup	
	Chicken stock	120 g	½ cup	
6				Cover and move to the oven. Cook until just starting to turn tender, ≈4 h.
7				Uncover. Cook until a fork twists in the meat with little resistance and a dark bark has formed, ≈1 h more (internal ≈200 °F (93 °C)).
8				Move pork to a large bowl. Keep the liquid in the pot and skim off the fat. Once it’s cool enough to handle, shred the pork with two forks.
9	Cider vinegar	60 g	¼ cup	Stir vinegar into the skimmed liquid. Toss with the pork to taste.

NOTES

- The amount of BBQ sauce is a starting point. The original card just said “a small amount”.
- Keeps 5 days refrigerated, 3 months frozen with some of its liquid.

Source: Serious Eats (Kenji López-Alt), adapted
georgemain.com/recipes/hearty/pulled-pork

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