

The famous pulled pork recipe. The injection consists of 2 cups of apple juice 2 cups of apple cider vinegar and 1 cup of seasoning. Boil until seasoning is has dissolved. Let cool then inject you shoulder. The longer it sits in the injection the better. Once it has marinated to your liking rub shoulder down with mustard and season with the Sweet and Spicy BBQ rub and let it sit overnight. Next day place on smoker at 250 degrees and smoke till internal temp is 165. Then wrap in butchers paper place back on smoker and cook until internal temp is 210. Take off wrap in a towel and place in a cooler till you are ready to serve. Then pull. #thecrookedboar_seasonings #thecrookedboarbbqrub #sweetandspicy #sweetandspicybbqrub #pulledpork #happy4thofjuly #haveagreatweekend #smokedbostonbutt #smokedmeat #bbqporn #BBQ



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