

Uncle Bob's - Bonnies Pulled Pork Shoulder

BONNIE'S PULLED PORK SHOULDER

1. 8# to 10# Pork shoulder
2. 4 tbsp. Uncle Bob's Coffee Rub
3. 4 tbsp. Worcestershire Sauce
4. 2 tbsp. Cholula Pepper Sauce
5. To taste Uncle Bob's BBQ & Finishing Sauce
6. To taste Uncle Bob's Garlic Onion Pepper Blend

Directions

Using the Coffee Rub, thoroughly rub the pork then adding the above mixture; allow to marinate for four hours or overnight. Grill over medium heat until internal temp is 140 degrees. Tent with foil and allow to cool. Shred pork while lightly adding Garlic Onion Pepper Blend and BBQ Finishing Sauce. Ensure pork is brought to room temperature prior to grilling.