

Heritage Pulled Pork Shoulder



METHOD
OVEN



4 hours



SERVES 4



INGREDIENTS

- 1 pork shoulder 4.5 lb avg
- 2 tsp diamond kosher salt
- 1 tsp ground black pepper

Preparation

1. Preheat oven to 300*
2. Trim off pork skin if necessary
3. Mix salt & pepper together & cover all sides of roast
4. Place roast in Dutch oven add 1 cup of water (do not pour over meat) cover with lid and put in oven
5. Cook for 4 hours until internal temperature of roast is approximately 210* remove from oven, uncover
6. Turn oven temp to 450*, place roast back into oven uncovered for 10 minutes to crisp up the fat cap
7. Remove roast from Dutch oven onto a cutting board, add 1 cup of water to pan and whisk up the brown bits. Pour the water and fat into heavy heat temperate measuring cup. Let the fat rise to the top, and spoon off the fat, and discard.
8. Shred pork, pork the remaining liquid in jar over the pork, and serve