

Q Tips

Pro Barbecue Secrets

From the Pitmasters at Old Carolina

slow cooked
Pulled Pork



Old Carolina

~ Barbecue Company ~

Original barbecue. Authentic taste.

slow Cooked Pulled Pork



Have the winter blues? No worries. Enjoy great barbecue in the comfort of your home!

Recipe makes 8-10 servings.

Ingredients

- 1 Pork Shoulder (or Boston Butt; preferably bone-in)
- 1 cup Pork Dry Rub
- 2 tablespoons Liquid Smoke (optional)

Old Carolina Pork Rub

- 4 tablespoons Paprika (Spanish or Hungarian)
- 2 tablespoons Cumin
- 2 tablespoons Ground Black Pepper
- 2 tablespoons Kosher Salt
- 2 tablespoons Sugar
- 2 tablespoons Brown Sugar
- 1 tablespoon Granulated Garlic
- 1 tablespoon Chili Powder
- 1 tablespoon Cayenne Pepper

Directions

Generously season a bone-in pork shoulder (also called a butt) with your favorite pork rub. We've included the Old Carolina recipe for you to use or modify. The recipe above will yield approximately 1 cup of rub. For a 4-6 lb. butt, you'll need less than $\frac{1}{4}$ cup, so keep the rest for future use on ribs, pork chops or even steaks and burgers.

Place the seasoned pork rub in a slow cooker. For additional barbecue flavor, add liquid smoke to the cooker. Cook on **HIGH** for 5-6 hours or **LOW** for 8-10 hours. Pork will be done when it falls apart to the touch. Drain all juices and shred the pork.

Serve on sandwich buns, topped with any one of your favorite Old Carolina barbecue sauces. For a traditional Carolina-style sandwich, also top with cole slaw. Until the next Q Tips...enjoy!

There's always something new and interesting at
www.oldcarolina.com. Visit us soon!

