

Perfect Pulled Pork Recipe: My Secret to Tender, Juicy Pork

1 (5-6 lb) bone-in pork shoulder (also known as pork butt)



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300°F

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INGREDIENTS

1 (5-6 lb) bone-in pork shoulder (also known as pork butt)

For the Dry Rub:

1/2 cup packed light brown sugar

1/4 cup smoked paprika

2 tablespoons garlic powder

2 tablespoons onion powder

1 tablespoon salt

1 tablespoon black pepper

1 teaspoon cayenne pepper (optional, for a little heat)

For the Liquid:

1 cup apple cider vinegar

1 cup chicken broth

Swaps and Notes:

Pork: A bone-in pork shoulder is my preference here because the bone adds a lot of flavor and keeps the meat moist. A boneless pork shoulder would also work, but you may need to reduce the cooking time slightly.

Dry Rub: The dry rub is the key to the flavor of this pulled pork! Don't be afraid to adjust the spices to your liking.

Liquid: The apple cider vinegar and chicken broth create a delicious, tangy liquid that keeps the pork moist as it cooks.

BBQ Sauce (Optional): You can also serve this

pulled pork with your favorite BBQ sauce.

Step-by-Step Instructions:

Prep the Pork: Pat the pork shoulder completely dry with a paper towel.

Make the Dry Rub: In a small bowl, combine the brown sugar, smoked paprika, garlic powder, onion powder, salt, black pepper, and cayenne pepper (if using).

Rub the Pork: Rub the dry rub generously all over the pork shoulder, making sure to get into all the nooks and crannies.

Sear the Pork (Optional but Recommended): In a large Dutch oven or heavy-bottomed pot, heat a tablespoon of vegetable oil over medium-high heat. Sear the pork shoulder on all sides until it's golden brown. This step adds a lot of flavor!

Cook the Pork: Place the seared pork shoulder in the Dutch oven or a large pot. Pour the apple cider vinegar and chicken broth over the pork. Cover the pot with a tight-fitting lid and place it in the oven. Bake at 300°F (150°C) for 6-8 hours, or until the pork is incredibly tender and can be shredded easily with two forks.

Shred the Pork: Remove the pork shoulder from the oven. Carefully transfer the pork to a large platter or cutting board. Use two forks to shred the pork, discarding any excess fat and the bone.

Serve: Once shredded, return the pork to the pot with the cooking liquid. Stir to combine and serve the pulled pork hot.

Tips for Success:

Sear the Pork: Searing the pork before you cook it adds a crucial layer of flavor. Don't skip it if you have the time!

Low and Slow is Key: The long, slow cook time is what makes the pork so tender and juicy. Don't rush this step!

Use a Dutch Oven: A large Dutch oven is perfect for this recipe because it retains heat well and creates a tender, moist result.

Save the Liquid: Don't throw away the cooking liquid! It's full of flavor and is the best way to keep the pulled pork moist once it's shredded.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 400 kcal

Carbohydrates: 10g

Protein: 35g

DIRECTIONS

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11. Save the : Liquid: Don't throw away the cooking liquid! It's full of flavor and is the best way to keep the pulled pork moist once it's shredded.
12. Serving Suggestions and Pairings: This Perfect Pulled Pork is a perfect main course. It's fantastic on a bun as a sandwich, served with coleslaw and pickles. It also pairs beautifully with classic BBQ sides like baked beans, potato salad, or a side of cornbread. The rich, savory flavors would also go great with other hearty, comforting meals like a classic Cajun Chicken Sausage Gumbo or some easy cheesy chicken sliders.
13. Nutritional Information (per serving, approximate):
Calories: 400 kcal
14. Carbohydrates: 10g
15. Protein: 35g
16. Fat: 25g
17. Saturated : Fat: 8g
18. Cholesterol: 100mg
19. Sodium: 600mg
20. Fiber: 2g
21. Sugar: 8g
22. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. Storage and Leftover Tips: Leftovers of this pulled pork are fantastic! Store them in an airtight container in the refrigerator for up to 4 days. To reheat, you can warm them gently in a skillet on the stovetop or in the microwave. The pulled pork also freezes beautifully for up to 3 months.
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SWAPS & NOTES

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