



INDOOR PULLED PORK

This is “faux” barbecue pulled pork at its finest. There’s no need to barbecue pork outside for hours, just do it right in your oven! Liquid smoke in brine and spice rub lend those smoky flavors in the meat. Serve it in a tortilla for carnitas, between two slices of baguette bánh mì-style, or with grains (it goes great with rice and scrambled eggs) and you’re good to go. For me, I like it Filipino-style, in soft, sweet pan de sal buns! -Joy

Ingredients

Pork

- 1 cup plus 2 teaspoons table salt
- 1/2 cup plus 2 tablespoons sugar
- 3 tablespoons plus 2 teaspoons liquid smoke
- 1 boneless pork butt (about 5 pounds), cut in half horizontally
- 1/4 cup yellow mustard
- 2 tablespoons ground black pepper
- 2 tablespoons smoked paprika (*you can substitute with sweet paprika*)
- 1 teaspoon cayenne pepper ** (*see Note*)

Sweet and Tangy Barbecue Sauce

- 1 1/2 cups ketchup
- 1/4 cup light or mild molasses
- 2 tablespoons Worcestershire sauce
- 1 tablespoon hot sauce
- 1/2 teaspoon table salt
- 1/2 teaspoon ground black pepper

Preparation

1. **For the Pork:** Brine pork in a solution of 1 cup salt, 1/2 cup sugar, 3 tablespoons liquid smoke and 4 quarts of cold water. Use a large container (cover with plastic wrap) or large ziplock bag/s. Refrigerate for 2 hours.

2. Mix mustard and remaining liquid smoke in a small bowl. Mix pepper, paprika, and remaining sugar and salt, and cayenne in a separate small bowl.

3. Preheat oven to 325°F with the oven rack placed in the lower-middle position. Line a baking sheet with aluminum foil and place a baking wire rack on top of it (so the juices can drip on the baking sheet).

4. Remove pork from brine and pat the meat dry with paper towels. Rub the entire surface of each piece of meat with the mustard paste, and sprinkle with the dry spice mixture. Place pork flat on the wire rack and cover with parchment paper first, then aluminum foil tucked underneath the rim of the baking sheet to seal. Roast pork for 3 hours.

5. Remove pork from the oven and discard parchment in foil. Pour off liquid from the baking sheet into a fat separator. Continue to roast pork in the oven until well browned and tender, for about 1 ½ hours. Meat temperature should register 200°F on an instant-read thermometer.
6. Transfer pork to a serving dish and cover loosely with foil for 20 minutes.
7. **For the Sauce:** Whisk together ½ cup of defatted liquid and the sauce ingredients in a medium bowl.
8. Shred pork using 2 forks, and mix with 1 cup of sauce and add salt and pepper to taste. Serve with remaining sauce with fries, grains, or bread.

Happy roasting!

Note – You can skip the cayenne if you don't like it too spicy. The rub already lends enough heat into the meat.

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