



North Carolina Pulled Pork BBQ Sandwiches

Ingredients:

- 5-to 5 1-2-pound boneless pork shoulder roast
- 2 cups cider vinegar
- 1/4 cup packed brown sugar
- 1 tablespoon red pepper flakes
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- Hot pepper sauce, to taste
- 10 to 12 hamburger buns, spit and toasted
- Coleslaw (optional)
- 4 cups wood chips (use hickory or oak chips for the best flavor)

Makes: 10 to 12 servings.

Prep Time: 1 hour

Cook Time: 2 hours



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Directions:

1. BBQ Sauce:

- a. In medium bowl, combine vinegar, brown sugar, red pepper flakes, Worcestershire sauce, salt and hot pepper sauce.
- b. Divide sauce into two portions; set aside.

Note: At least 1 hour before grilling, soak wood chips in enough water to cover; drain before using.

- 3. Rub meat with salt and black pepper.
- 4. Preheat the grill to medium heat.
- 5. Add 1/2 inch hot water to drip pan.
- 6. Sprinkle half of the drained wood chips over the coals.
- 7. Place meat on grill rack over drip pan.
- 8. Cover and grill about 4 hours or until meat is very tender.
- 9. Remove meat from grill; cover with foil and let stand for 20-30 minutes.
- 10. Using a fork, shred meat into long, thin strands.
- 11. Pour sauce over shredded meat; toss to coat.
- 12. Serve on toasted buns.

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