

Bone in Pork Shoulder



INSTRUCTIONS

1. Prepare your BBQ/Smoker for indirect smoking. Target temperature is between 110-120°C.
2. Remove your pork shoulder from the packaging and wipe it all over with paper towels, cleaning off any small bone fragments or extra liquid.
3. Slather the entire pork shoulder with yellow mustard and then liberally coat the entire pork shoulder with The Gentlemen's Blend. Leave it to set for 20 minutes.
4. Place your seasoned pork shoulder on your BBQ/Smoker fat side up, preferably in the middle of the grate, avoiding any direct hot spots. Cheat: If using a BBQ, place wood chips in a foil parcel and place above the flame – this will provide you with smoke for your meat!
5. Close the lid and cook the pork until it reaches an internal temperature of at least 93°C. This process can take anywhere between 15-20 hours, depending on the size of your pork shoulder. As guide, it will generally take 2 – 3 hours per kg.
6. Remove the pork shoulder from the BBQ/Smoker when the internal temperature of the meat is 93°C. Wrap tightly in foil and allow to rest for at least an hour in an esky wrapped in towels or an oven set to 80°C
7. Shred the meat, removing any fat, bone and gristle. Sprinkle the shredded meat with an additional tablespoon or so of The Gentlemen's Blend Coffee Rub. Serve and enjoy!

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