



# Marinated Pulled Pork

Prep 15 m | Cook 3 h | Ready in 7 h 15 m

## Ingredients

- 1 Pork shoulder (approx. 2 kg)
- Pork rub (any style)
- Thick aluminium BBQ foil

## Directions

1. Rub the pork shoulder with the spice rub.
2. Pack the shoulder in aluminium foil and marinate at least four hours in the refrigerator.
3. Preheat an outdoor grill for medium-high heat.
4. Cook marinated pork shoulder in the foil on the prepared grill for 3.5 hours (indirect heat) and until the internal temperature has reached a minimum of 75 degrees C.
5. Take the shoulder out of the foil and catch the cooking juices in a pan.
6. Pull the pork with two forks or special so-called "Bear Claws" until totally separated.
7. Mix the pork with the juice and a smoky type of BBQ sauce.

Serve on a bun with coleslaw.

