

Pulled Pork for a Crowd

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Ingredients

10-pound pork roast (shoulder)
Meat or vegetable stock
Bay leaves, juniper berry, star anise, cinnamon
BBQ sauce of your choice

FOR DRY RUB:

- 1 cup dark brown sugar
- 1/2 cup white sugar
- 1/2 cup smoked paprika
- 1/4 cup garlic powder
- 1/4 cup chili powder
- 2 tablespoons onion powder
- 2 tablespoons cumin
- 2 tablespoons kosher salt
- 1 tablespoon coarse ground pepper
- 1 tablespoon chipotle chili pepper
- 2 teaspoons cayenne pepper



Directions

1. Rub Pork roast (shoulder) generously with dry rub, place in container, cover or close container, let sit for 2 days in refrigerator.
2. Slow cook pork roast in oven at 90°C/195°F until internal temperature of 95°C/203°F is reached.
3. Let cool; then remove from tray.
4. Scape roast drippings from baking tray, add into pot. Add stock, bay leaf, juniper berries, star anise, cinnamon, and your favorite BBQ sauce. Reduce until semi thick.
5. Shred the cooled down pork roast, remove larger pieces of fat. Add shredded pork into hot, thickened BBQ sauce and heat through.

Tips

You can shred the pork with two forks or use [this stand mixer method](#).

Serve with coleslaw on rolls or steamed bao buns.

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