



## Joe's North Carolina Pulled Pork

Serves 8-10

8 pounds pork butt roast	2 cups cider vinegar
1 Tbl mild paprika	1 1/3 cups water
2 tsp light brown sugar	5/8 cup ketchup
1 1/2 tsp hot paprika	1/4 cup firmly packed brown sugar
1/2 tsp celery salt	5 tsp salt
1/2 tsp garlic salt	4 tsp crushed red pepper flakes
1/2 tsp dry mustard	1 tsp ground black pepper
1/2 tsp ground black pepper	1 tsp ground white pepper
1/2 tsp onion powder	2 pounds hickory wood chips, soaked
1/4 tsp salt	

In a small bowl, mix mild paprika, light brown sugar, hot paprika, celery salt, garlic salt, dry mustard, ground black pepper, onion powder, and salt. Rub spice mixture into the roast on all sides. Wrap in plastic wrap, and refrigerate 8 hours, or overnight.

Prepare a grill for indirect heat.

Sprinkle a handful of soaked wood over coals, or place in the smoker box of a gas grill. Place pork butt roast on the grate over a drip pan. Cover grill, and cook pork at least 6 hours, or until the internal temperature reaches a minimum of 195° F (200° C). Check hourly, adding fresh coals and hickory chips as necessary to maintain heat and smoke.

Remove pork from heat and place on a cutting board. Allow the meat to cool approximately 15 minutes, then shred into bite-sized pieces using two forks. This requires patience.

In a medium bowl, whisk together cider vinegar, water, ketchup, brown sugar, salt, red pepper flakes, black pepper, and white pepper. Continue whisking until brown sugar and salt have dissolved. Place shredded pork and vinegar sauce in a large roasting pan, and stir to coat pork. Serve immediately, or cover and keep warm on the grill for up to one hour until serving.