



FINCH + FENNEL

Spicy Pulled Pork

PREP TIME: 15 Minutes + 24 Hours

COOK TIME: 10 Hours

SERVES: 6 people

INGREDIENTS:

4 lb Pork Shoulder Roast

½ c F+F Chipotle BBQ Seasoning Rub

F+F Sweet Heat Honey Habanero BBQ Sauce, to taste

INSTRUCTIONS:

1. Season all sides of the pork roast with F+F Chipotle BBQ Seasoning Rub & store in the refrigerator for 24 hours.
2. Remove the seasoned roast from the refrigerator & let it come to room temperature prior to cooking (about an hour).
3. When ready to cook, set the grill, smoker, or oven temperature to 225°F & preheat with the lid closed for 15 minutes.
4. Set the roast directly on the grill or smoker grate, or in a roasting pan in the oven, fat layer up.
5. Close & cook until the internal temperature reaches 200°F, approximately 10 hours.
6. Remove roast from grill, smoker, or oven & let rest, lightly covered with foil, for at least 30 minutes before pulling apart with forks.
7. After pulling, apply F+F Sweet Heat Honey Habanero BBQ Sauce & serve!



Enjoy!

