



FINCH + FENNEL

## *Smoky Pulled Pork*

PREP TIME: 15 Minutes + 24 Hours

COOK TIME: 10 Hours

SERVES: 6 people

### INGREDIENTS:

Pork shoulder roast, approximately 4 lbs

½ c F+F Smoked Hickory Rub

F+F Ole Smokehouse Moppin' Basting Sauce



### INSTRUCTIONS:

1. Season all sides of pork roast with F+F Smoked Hickory Rub & store in refrigerator for 24 hrs.
2. When ready to cook, set the smoker/grill/oven temperature to 225°F & preheat with the lid closed for 15 minutes.
3. Set the roast directly on the grill/smoker grate or in a roasting pan in the oven, fat layer up.
4. Close & cook until the internal temperature reaches 200°F, approximately 10 hours.
5. Remove roast from grill/oven & let rest, lightly covered with foil, for 20 minutes before pulling apart with forks.
6. After pulling, apply F+F Ole Smokehouse Moppin' Basting Sauce, to taste.

*Enjoy!*

