

## North Carolina Pulled Pork

Menu

Description:

Serving Size: **30**

Categories: **Smokehouse**

Cost Per Serving	
\$	1.85



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	6/21/2013	EA
Revised:	8/1/2013	BW

Amount	Measure	Ingredient	Preparation Method	Product No.
6	kg	Pork Butt or Shoulder		20-100001622
3	kg	Onion rings		20-100000928
		<b>Dry Rub:</b>		
0.2	kg	Brown Sugar		20-100001060
0.15	kg	Paprika		20-100001294
0.15	kg	Salt		20-100001323
0.1	kg	Cumin Powder		20-100001282
0.1	kg	Onion Powder		20-100011150
0.1	kg	Garlic powder		20-100011149
0.03	kg	Chili Powder		20-100001276
0.02	kg	Black pepper	fresh ground	20-100001295
0.005	kg	Cayenne Pepper		20-100001272
		<b>Wet Marinade:</b>		
0.150	lt	Liquid Smoke		20-100001268
0.500	kg	Ketchup		20-100001213
0.200	kg	Brown sugar		20-100001060
1.000	lt	Water, cold		
0.250	kg	Honey		20-100001400
0.500	lt	Apple Cider Vinegar		20-100000653
0.200	lt	Mazola or Vegetable oil		20-100001475
0.100	kg	Ginger powder		20-100000818
0.100	lt	Worcestershire sauce		20-100001263
0.100	kg	Paprika		20-100001294
0.100	kg	Salt		20-100001323
0.100	kg	Mustard powder		20-100001253
0.100	kg	Cumin powder		20-100001282
0.100	kg	Garlic powder		20-100011149
0.100	kg	Onion Powder		20-100011150
0.03	kg	Chili Powder		20-100001276
0.020	kg	Black pepper	fresh ground	20-100001295
		Tabasco as needed to taste		20-100001261
30	pc	Hamburger Buns, sesame Seeds		50-100000305
0.4	kg	Lettuce		20-100000829
1	kg	Tomato		20-100000855

1.000

kg

Onion, yellow

20-100000835

**Method of Preparation:**

**Dry Rub:**

- Combine all ingredients in a small bowl and mix well.
- Cover pork pieces with rub and marinate overnight in fridge.

**Wet Marinade:**

- In large saucepan mix all ingredients together.
- Cook and let reduce until liquid has evaporated. Set aside and keep warm. May be made in advance.
- Heat oven to 300F and cook dry-rubbed pork for 4-5 hours until easily shreds with fork.
- Remove pork. Let rest for 20 minutes.
- Shred meat with fork and mix with sauce.