



Celebrating Food, Art & Culture



PULLED PORK

Servings: 25

Ingredients

- 2 tablespoons smoked paprika
- 2 tablespoons granulated garlic
- 2 tablespoons dry mustard
- 2 tablespoons kosher salt
- 2 tablespoons brown sugar
- 1 tablespoon ground black pepper
- 1 tablespoon cayenne pepper
- 2 pieces pork shoulder, bone out
- 2 cups apple cider
- 1 cup apple cider vinegar

Directions

Mix all of the dry ingredients together and spread evenly over the pork shoulders. Cover and refrigerate for 24 hours.

Heat the oven to 350 F.

Add the apple cider and vinegar to a 6-inch hotel pan, and then add the pork. Wrap the pan in aluminum foil.

Cook in the oven for 3 1/2 to 4 hours or until fork tender.

Side dishes

Citrus Slaw
Kamal's Cornbread