



Cooking Instructions

1. Put a coat of coarse salt all over the roast. Watch for it to start to sweat. When it is fairly "wet" from the salt pulling out moisture ...
2. Put a coat of the rub all over the roast. Every nook and cranny. Pat it in, don't rub it.
3. Let it sit for at least an hour - overnight in the refrigerator is even OK. The rub will be absorbed into the meat and add a lot of flavor.
4. Set up the grill for a two hour train, with a foil pan under the slow roast rack. When it's hot, put the roast on and throw in soaked woodchips for smoke. I like apple, but hickory is also great.
5. Watch it to maintain 250 - 300 degrees (F) and keep adding woodchips for smoke.
6. When the first load of charcoal is just about done, check the internal temperature of the roast. It should be about 180 degrees. If not, add a few more pieces of charcoal and let it go to 180 -185 degrees in the center.
7. Mix the two vinegars, hot pepper flakes and hot sauce together.
8. Wrap the roast in a double layer of foil. Just before you seal it up, add about 1/2 cup of the vinegar sauce to the foil package with the roast.
9. Leave it on the grill with the cover closed until the coals are burned down.
10. Take it off the grill and put the wrapped roast in a lunchbox-sized styrofoam cooler with the lid closed, for at least an hour.
11. DONE!

Ingredients

- 3-4 lb. pork shoulder blade roast.
- Coarse (kosher or sea) salt
- Your favorite pork rub (rib rub works great)
- 1/2 cup apple cider vinegar
- 1/2 cup white vinegar
- 2 tablespoons hot pepper flakes
- Hot sauce to taste (at least one teaspoon)
- Coarse salt
- Coarsely ground black pepper
- Lump charcoal
- Smoke chunks

We usually use a three or four pound pork shoulder roast already trimmed and packaged from the meat department.

It's not the traditional whole skin-on roast (sometimes called a Boston butt), however it cooks a lot faster and tastes just as good.

If you get a whole boston butt, remove the thick skin leaving about 1/4 inch of fat.

Serving Suggestions

Unwrap it and either chop it or pull it, (I'm not getting into THAT argument!) pepper it, and pour the rest of the vinegar sauce over the pieces.

Serve it on soft white buns with coleslaw and whatever kind of sauces your family has been eating on pulled pork for the last fourteen generations. (I'm not getting into that one either!)

I have a favorite way of serving this (especially the leftovers) that you might like. It has a "Hawaiian" spin:

Cut up half a green cabbage in long skinny pieces. Put the chopped cabbage in a glass bowl, add some butter and seal with plastic wrap. Microwave the cabbage for two minutes. Mix the cabbage and chopped pork together, salt and pepper it. It should be about 50/50 meat and cabbage. Brown the mixture slightly in a frying pan with some vegetable oil.

Serve it on a sturdy bun. Top with sweet mustard and pickles.

Notes

I like this jazzed a little with some balsamic vinegar mixed into the sauce, which is so sweet and browns things up. I've also tried it with a little pickle juice - which is not bad either.

The hot sauce and pepper flakes must be used. If you don't add them, you are wasting your time and some

poor hog gave his life for naught.

A few weeks ago we had pulled pork with a sauce called a "cider cream" that contained a cup of sour cream, 3 tablespoons gourmet apple cider vinegar, 1 tablespoon of your rub and a little salt and brown sugar to taste. It's very non-traditional, but VERY good.