



SMOKED BOURBON PULLED PORK RECIPE

THIS SMOKED BOURBON PULLED PORK RECIPE IS PERFECT FOR BACKYARD COOKOUTS, FAMILY GATHERINGS, GAME DAY, OR FEEDING A CROWD. WHETHER YOU PILE IT HIGH ON SANDWICHES OR SERVE IT ALONGSIDE YOUR FAVORITE BARBECUE SIDES, THIS PULLED PORK IS ALWAYS A CROWD FAVORITE.



INGREDIENTS

- 1 WHOLE PORK SHOULDER (BOSTON BUTT), APPROXIMATELY 8-10 POUNDS
- YELLOW MUSTARD (BINDER)
- WHISKEY SMOKED SEA SALT
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- HICKORY SMOKED PAPRIKA
- GARLIC POWDER
- ONION POWDER
- BROWN SUGAR
- YOUR FAVORITE BOURBON
- APPLE JUICE (OPTIONAL, FOR SPRITZING)
- ALUMINUM FOIL OR BUTCHER PAPER

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- WHISKEY SMOKED SEA SALT
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- HICKORY SMOKED PAPRIKA

WHAT TO SERVE WITH

- COLESLAW
- COWBOY POTATOES
- BAKED MAC & CHEESE
- CORNBREAD
- BAKED BEANS
- ROASTED VEGETABLES
- PICKLES
- POTATO SALAD


PREP TIME
20 MIN


COOK TIME
10-12 HRS


TOTAL TIME
10-12 HRS


SERVINGS
10-12


DIFFICULTY
INTERMEDIATE

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE PORK

- TRIM ANY EXCESS SURFACE FAT IF NECESSARY.
- COAT THE PORK SHOULDER LIGHTLY WITH YELLOW MUSTARD. THE MUSTARD ACTS AS A BINDER TO HELP THE SEASONING ADHERE AND DOES NOT LEAVE A NOTICEABLE MUSTARD FLAVOR AFTER COOKING.

STEP 2: SEASON GENEROUSLY

- SEASON ALL SIDES OF THE PORK SHOULDER WITH:
 - WHISKEY SMOKED SEA SALT
 - APPLEWOOD SMOKED ESPRESSO PEPPERCORN
 - HICKORY SMOKED PAPRIKA
 - GARLIC POWDER
 - ONION POWDER
 - BROWN SUGAR
- ALLOW THE SEASONING TO REST WHILE THE SMOKER PREHEATS, OR REFRIGERATE OVERNIGHT FOR EVEN DEEPER FLAVOR.

STEP 3: PREHEAT THE SMOKER

- PREHEAT YOUR SMOKER TO **225°F**.
- HICKORY, WHISKEY BARREL, OR APPLEWOOD PELLETS ALL PAIR EXCEPTIONALLY WELL WITH PORK.

STEP 4: BEGIN SMOKING

- PLACE THE PORK SHOULDER DIRECTLY ONTO THE SMOKER WITH THE FAT CAP FACING UP IF YOUR SMOKER'S HEAT SOURCE IS BELOW THE MEAT.
- SMOKE UNTIL A DEEP MAHOGANY BARK BEGINS TO DEVELOP. DURING THE COOK, LIGHTLY SPRITZ WITH APPLE JUICE IF DESIRED TO HELP MAINTAIN MOISTURE AND ENCOURAGE BARK FORMATION.



SMOKED BOURBON PULLED PORK RECIPE CONT'D

STEP 5: WRAP THE PORK

- WHEN THE BARK HAS DEVELOPED AND THE INTERNAL TEMPERATURE REACHES APPROXIMATELY 160–170°F, WRAP THE PORK SHOULDER TIGHTLY IN BUTCHER PAPER OR ALUMINUM FOIL.
- RETURN IT TO THE SMOKER.
- WRAPPING HELPS PUSH THROUGH THE STALL WHILE RETAINING MOISTURE.

STEP 6: FINISH COOKING

- CONTINUE SMOKING UNTIL THE PORK REACHES AN INTERNAL TEMPERATURE OF APPROXIMATELY 200–205°F AND A PROBE SLIDES INTO THE MEAT WITH VERY LITTLE RESISTANCE.
- REMEMBER THAT TENDERNESS—NOT TEMPERATURE ALONE—IS THE TRUE INDICATOR OF DONENESS.

STEP 7: REST

- REMOVE THE PORK FROM THE SMOKER AND ALLOW IT TO REST, STILL WRAPPED, FOR AT LEAST 45–60 MINUTES.
- RESTING ALLOWS THE JUICES TO REDISTRIBUTE THROUGHOUT THE MEAT BEFORE SHREDDING.

STEP 8: PULL AND SERVE

- USING MEAT CLAWS OR FORKS, SHRED THE PORK INTO BITE-SIZED PIECES.
- MIX THE BARK THROUGHOUT THE PULLED PORK FOR THE BEST COMBINATION OF TEXTURE AND FLAVOR.
- SERVE IMMEDIATELY.

🔥 SMOKEHOUSE KITCHEN TIPS:

- SEASON GENEROUSLY—LARGE CUTS OF PORK NEED MORE SEASONING THAN MOST PEOPLE EXPECT.
- DON'T RUSH THE STALL. WRAPPING HELPS, BUT PATIENCE PRODUCES THE BEST RESULTS.
- COOK UNTIL THE PORK FEELS TENDER, NOT JUST UNTIL IT REACHES A CERTAIN TEMPERATURE.
- LET THE PORK REST BEFORE SHREDDING TO KEEP IT JUICY.
- MIX BARK THROUGHOUT THE MEAT FOR THE BEST FLAVOR IN EVERY BITE.

RECIPE VARIATIONS

- CAROLINA-STYLE PULLED PORK
- BOURBON BBQ PULLED PORK
- PULLED PORK TACOS
- SMOKED PULLED PORK SLIDERS
- LOADED PULLED PORK NACHOS
- PULLED PORK BAKED POTATOES