

Pulled Pork



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: Breakfast, Lunch and Cowboys



Level: Easy

Total: 10 hr 20 min

(includes marinating time)

Active: 20 min

Yield: 16 servings

Ingredients:

- 1/4 cup brown sugar
- 1 tablespoon chile powder
- 1 tablespoon paprika
- 2 teaspoons garlic powder
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon cayenne pepper
- 1 pork shoulder roast (also called pork butt)
- 4 onions, cut into halves
- 1 bottle good barbecue sauce and good-quality hamburger rolls, for serving

Directions:

- 1 Stir together the brown sugar, chile powder, paprika, garlic powder, salt, black pepper and cayenne in a small bowl. Rub the mixture all over the pork shoulder. Wrap the pork in plastic wrap and refrigerate for several hours or preferably overnight.
- 2 Preheat the oven to 300 degrees F.
- 3 Place the pork in a large pot on a bed of the onion halves. Roast until fork-tender and falling apart, about 7 hours. Remove the pork from the pot and set it on a cutting board. Slice some of the onion.
- 4 Place the pot on the stove over medium-high heat and add 1/2 to 1 cup of hot water. Scrape the pan to loosen up the bits and cook for 5 minutes to reduce. Pour in the barbecue sauce and stir to heat.
- 5 Shred the meat with two forks, add the sliced onions to the pork and then toss in the barbecue sauce until it's coated to your liking! Serve on hamburger rolls.



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