

Pulled pork with BBQ sauce

Ingredients:

- * 2 kg pork shoulder
- * 1 L water
- * 150 g salt
- * 50 g brown sugar
- * rosemary
- * black pepper
- * sage
- * juniper berries
- * salt
- * paprika
- * chili powder
- * garlic powder
- * 2 tablespoons smooth mustard
- * 4 tablespoons BBQ sauce

Steps:

1. Mix the water, salt, sugar, rosemary, sage, juniper berries, and black pepper in a bowl.
2. Place the pork shoulder in a container and pour the brine over it. If the brine is not enough to cover the pork, add more water and salt.
3. Place the container in the refrigerator for 12 hours.
4. Once the 12 hours have passed, remove the pork from the brine and allow it to rest until it reaches room temperature.
5. Rub the surface of the pork with the mustard, brown sugar, chili powder, paprika, and garlic powder.
6. Place the pork on a baking tray lined with foil and cook it in the oven according to the program.
7. Once the program is complete, remove the pork from the oven and shred it using two pairs of gloves.
8. Pour the BBQ sauce over the pork and serve it warm.