

Pulled pork is a delicious and hearty dish that is perfect for any occasion. This dish is made with pork shoulder.

#### Ingredients:

- \* Pork shoulder
- \* Salt and pepper
- \* Barbecue sauce

#### Instructions:

1. Preheat your oven to 220 degrees Celsius.
2. Season the pork shoulder with salt and pepper.
3. Place the pork shoulder in a roasting pan and cook it in the oven for 1 hour.
4. Reduce the oven temperature to 95 degrees Celsius and cook the pork for an additional 4 hours.
5. Remove the pork from the oven and shred it with a fork.
6. Serve the pulled pork with barbecue sauce.