

Easy Pulled Pork

Courtesy of: www.thebetterhomelife.com

Pulled pork ingredients:

- 6-7 pound pork shoulder roast (pork butt)
- 2-3 Tablespoons Traeger pork and poultry rub
- 1 cup apple juice
- 2-3 Tablespoons honey
- 1/4 cup dark brown sugar

Pulled pork directions:

Trim your pork the night before you want to smoke it. Remove excess fat but it is not necessary to remove all of the fat since by the time the pulled pork is ready, the fat will be mostly gone and fat adds flavor.

Season your pork with Traeger Pork and Poultry rub. Place it in the refrigerator overnight.

In the morning remove the pork from the refrigerator and preheat the Traeger to 225 degrees F. When the Traeger is preheated, place a meat thermometer in the pork and place it directly on the grate. Close the Traeger and monitor the temperature. Once the thermometer reaches 160 degrees (~6 hours). It is ready to wrap.

For the wrapping stage, warm up the apple juice in the microwave so it is warmer than the pork. Remove the pork from the Traeger and place it in a foil pan. Alternatively, you can use butcher paper or just foil. Sprinkle on the dark brown sugar, drizzle with honey and add the warm apple juice to the pan. Cover the pan with foil, put the meat thermometer back in the meat. You can stick it right through the foil on top.

Continue to smoke for 6-8 more hours at 225 degrees F or until the internal temperature reaches 205 degrees F. Remove the pan from the Traeger and allow it to rest for at least 30 minutes before pulling it.