

North Carolina Pulled Pork Sliders

Chef Edgar



Brine

Ingredients:

4 cups Water
4 cups Apple Cider
½ cup Kosher Salt
½ cup Dark Brown Sugar
3 heaping tbsp Dry Rub (recipe below)
2 Bay leaves
1 pinch Red Pepper Flakes

Directions:

In a large stock pot, add the water, apple cider, salt, sugar, 3 tablespoons dry rub, pepper flakes and bay leaves.
Rinse off the pork and add to the pot making sure it is completely covered in the brine and add the lid.
Place in the fridge for 12 to 24 hours.

Dry Rub

Ingredients:

1 tbsp Onion Powder
1 heaping tbsp Smoked Paprika
1 tbsp Garlic Powder
1 tbsp Chili Powder
1½ tbsp Kosher Salt
1 tbsp Pepper
2 tsp Cayenne Powder
2 tsp Dry Mustard
1 tbsp Cumin
½ cup Dark Brown Sugar

Directions:

Mix all of the ingredients together in a ziploc bag. Set aside.

Meat

Ingredients:

8-10 lbs Pork Butt, bone in and fat pad on top

Directions:

Start an oak wood fired grill.

Remove the pork from the brine and pat very dry with paper towels.

Remove 2 tbsp of the dry rub to another ziploc and set aside for after it is cooked.

Rub the remaining seasoning all over the pork and in any cracks or flaps.

Grill the meat on all sides until it has a nice brown crust.

Move the grilled meat to a slow cooker, fat side up and cook for about 8 hours or until the thickest part of the pork measures at 200° F.

At this point you can turn off the slow cooker and leave the pork in there to rest for one to two hours.

Once the meat has rested, remove the fat from the top and using two forks, shred the meat and remove the bone.

Drain half of the juices out and add the remaining dry rub to taste, toss to coat and drizzle a little vinegar sauce over everything.

Serve immediately on sliders.

NOTE: This recipe should be started 1 day ahead of time as you need 12 hours in the fridge, about 8 hours in a slow cooker and 1 hour of resting.

Pig Picker Pucker Sauce

(Adapted from Steven Raichlen's BBQ bible)

(makes 2½ cups)

Ingredients:

1½ cups Cider Vinegar

¾ cup cold Water

2 tbsp Sugar, or to taste

1 tbsp hot Pepper Flakes

1 small Onion, thinly sliced

1½ tbsp coarse Salt (Kosher or Sea), or to taste

½ tsp freshly ground black Pepper

Directions:

Combine all the ingredients in a bowl and stir until the sugar and salt are dissolved.

Correct the seasoning, adding salt if desired.

Serve the sauce on shredded barbecued pork.