

INDOOR PULLED PORK by Annie Bliss adapted from Cooks Illustrated, Jan & Feb 2010

Serves 60

4 cup table salt, plus 8 tablespoons salt

1 cup sugar, plus 8 tablespoons sugar

12 tablespoons liquid smoke, plus 8 teaspoons liquid smoke

50# boneless pork butt (cut in half horizontally)

1 cup yellow mustard

8 tablespoons ground black pepper

8 tablespoons smoked paprika

4 teaspoons cayenne pepper

SWEET AND TANGY BARBECUE SAUCE

6 cups ketchup

1 cup molasses

8 tablespoons Worcestershire sauce

4 tablespoons hot sauce

2 teaspoons table salt

2 teaspoons ground black pepper

Dissolve 4 cups salt, 2 cups sugar, and 12 tablespoons liquid smoke in 2 gallons water divided into two large pots. Submerge pork in brine, cover with plastic wrap, and refrigerate for 2 hours.

While pork brines, combine mustard and remaining liquid smoke in small bowl, and set aside. Combine black pepper, paprika, remaining sugar, remaining salt, and cayenne pepper in a bowl and set aside.

Preheat oven to 325F with racks at the lower-middle position.

Remove pork from brine, dry thoroughly with paper towels. Rub mustard mixture over entire surface of each piece. Sprinkle and rub entire surface of each piece with spice mixture. Place pork on wire racks in rimmed baking sheets. Place a piece of parchment paper over pork, then cover with aluminum foil, sealing edges to prevent moisture from escaping. Roast pork for 3 hours.

Remove pork from oven; discard foil and parchment paper. Pour off liquid in bottom of baking sheets into fat separator and reserve for sauce. Return pork to oven and cook, uncovered until well browned, tender, and internal temperature registers 200 degrees, about 1 ½ hours. Transfer pork to serving pans and tent. Let it rest for 20 minutes.

Pour 2 cups defatted cooking liquid into serving bowl; whisk in sauce ingredients.

Using 2 forks, shred pork into bite-sized pieces. Toss with sauce to season. Salt and pepper to taste.