

Ribalizer Crazy Good Pulled Pork for the GRILL



Pulled pork is a classic, delicious and inexpensive BBQ treat. Cooking it on the Ribalizer gives you moist tender meat that feeds a crowd. Perfect for tailgating.

TIME

Prep Time: 1/2 hour

Cook Time: 2 hrs. 30 min.

Total Time: 3 hrs. 20 min.

INGREDIENTS

1 or 2 Pork Shoulders,
total weight ~12-15 lbs.

Cooking oil spray

~1 1/2 to 2 cups of
your favorite pork BBQ
spice rub

~ 4 cups wood chips—
mesquite or your choice

Liquid for pan: 1 liter of
Dr. Pepper® or other
liquid of your choice,
plus extra water as
needed

Rolls or sandwich bread

Optional BBQ sauce

DIRECTIONS

Prep the meat, preferably overnight:

- 1) Remove roasts from packaging. Wash with cold water and dry thoroughly.
- 2) Slice the pork lengthwise into strips about 3-4 inches wide. (See photos next page.) Rub meat thoroughly with spice mixture, wrap in foil and refrigerate at least 3 hours, but preferably overnight.

Cook the pork shoulder:

- 1) Rub or spray your Ribalizer rack and meat separator with cooking oil.
- 2) Add soaked wood chips to grill using foil packet or pan.
- 3) Place Ribalizer on grill. Add Pork Shoulders to Ribalizer, place on meat separator.
- 4) Add the Dr. Pepper or liquid of your choice to the pan, filling to the base of the rib rack below the meat.
- 5) Cook for 2 1/2 hours* total following the basic Ribalizer rib instructions (1 hour uncovered, and 1 1/2 hours covered), as follows:
 - ◇ Turn grill on using medium low heat and **close grill lid**. Smoking should begin within a few minutes.
 - ◇ At 5 minutes check the liquid in your Ribalizer. If liquid is boiling, lower the heat of your grill slightly (the liquid should be slow simmering).
 - ◇ Cook for 1 hour total with **grill lid closed**.
 - ◇ At 1 hour, put barbecue gloves on and open grill lid. Top off liquid to reach bottom rungs of the rack. With gloves on, invert second aluminum pan and slide / secure into metal ring (as lid) of Ribalizer.
 - ◇ **Close grill lid** and cook for an additional 1 1/2 hours.

Photos & Recipe:

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* If you have the time, you can easily cook for 3 hours (1 hour uncovered, 2 hours covered), plus 20 minutes resting.

DIRECTIONS (continued)

- 6) Turn off the grill and leave the Ribalizer with meat (and cover on) inside the grill for an additional 20 minutes. Recommended Temp 205°F Use a Thermometer to ensure meet is fully cooked.
- 7) After 2 hours 50 minutes, with barbecue gloves on, open grill lid and remove Ribalizer's upper aluminum pan, being careful to avoid steam while opening.
- 8) Remove pork from pan and place on serving platter or in upper pan. Pull apart and shred pork
- 9) Serve with rolls or sandwich bread and BBQ sauce if desired.



For more Great Recipe's check out our website at www.Ribalizer.com. We always love seeing what great ways our BBQ Brothers and Sisters are doing with their Ribalizer please share photos or recipe's on our Facebook Page at facebook.com/ribalizer