

Ribalizer Crazy Good Pulled Pork for SMOKER



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: Varies on Weight

Total Time: Until Internal Temp is 205°F.

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

~ Favorite pellets or Wood for SMOKER

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 Pork from packaging. Wash with cold water and dry thoroughly.
- 2) Rub with your hands any type of seasoning you like. It is not called a RUB for nothing!

Cook the pork shoulder:

- 1) Rub or spray your Ribalizer rack and meat separator with cooking oil.
- 2) Place Ribalizer on smoker. Turn Up temp to 225°F. Add Pork Shoulders to Ribalizer placed on meat separator.
- 3) Add Liquid of your choice I like Dr. Pepper or Apple Cider to the pan, filling to the base of the rib rack below the meat.
- 4) Cook until internal temp is 145°F (approx. 8-10 Hours) If after 8 hours you have not reached 145 turn up the HEAT until you reach 145°F. Once at 145°F Check the liquid in the bottom of the pan top it off prior to placing Top cover on Ribalizer.

Optional: I like to glaze the pork with equal parts of melted butter, Apple cider, and Honey or Brown Sugar before placing cover on Ribalizer.

- 5) Place top cover is on turn up the heat to 250-300°F depending on how big of a hurry you are in. Your goal now is to get the Port Butt / Shoulder to 205°F.
- 6) Once you reach 205°F, (Careful when removing lid don't get burnt from STEAM) Take the Pork Butt / Shoulder off the Ribalizer and place in HEAVEY DUTY wide foil (not the Cheap stuff). Place meat in a empty cooler (NO ICE) with the lid closed. I like to put a couple of old towels in the cooler on top of the wrapped Pork.
- 7) Leave Meat in Cooler for a MINIMUM of 2 Hours, 3 Hours is BETTER 4 Hours is EVEN BETTER.

Photos & Recipe:

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DIRECTIONS (continued Page2)

- 8) After 3-4 Hours, Remove the meat from cooler and place in a large pan.
Reason for large pan is once you open the foil there will be A LOT of juice in the foil. Pull pork and ENJOY. Serve with rolls or sandwich bread and BBQ sauce if desired.

THE JUICE!

- 1) I like to take the juice from the bottom of the Ribalizer and put it in to a plastic bowl with a lid.
- 2) Place in Fridge
- 3) After 2-3 hours in Fridge the Fat will rise to the top of the juice. Remove FAT and discard.
You now have seasoned / smoked juice to add to the crock pot should the meat become dry when reheating.



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