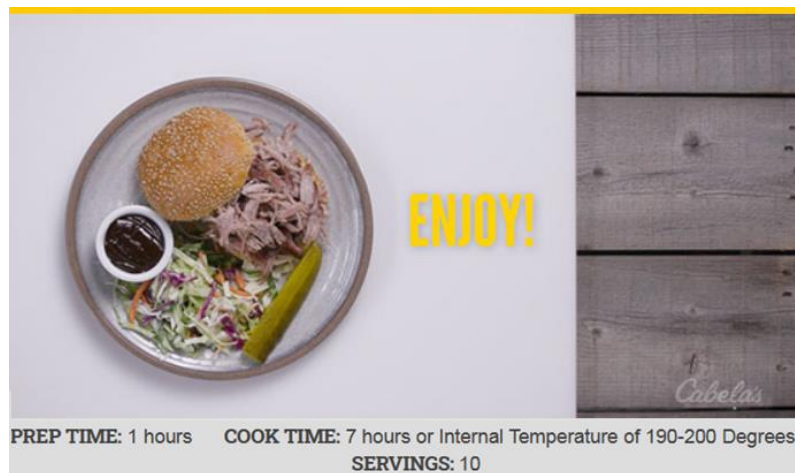


# Super Easy Pulled Pork

Learn how easy it is to make a delicious pulled pork with this easy-to-follow recipe from Cabela's



INGREDIENTS

- 8-lb bone-in Shoulder Roast
- 1 Cup Cabela's Pulled Pork Rub

## DIRECTIONS:

1. Use 8-lb. bone-in shoulder roast (Boston Butt/Picnic roast/Pork Butt) lots of names, same piece of meat
2. Set roast out 1 hour prior to cooking and apply seasoning.
3. Seasoning- Use a healthy amount of ½ to 1 cup of Cabela's Pulled Pork Rub and thoroughly rub over entire roast (this can also be done the night before as well).
4. Set smoker 225 degrees
5. Wood flavor is anything you want, we like mesquite.
6. Place directly on rack for approximately 7 hours or until internal temp reaches 190-200 degrees.
7. Remove and let cool for 30 minutes and then with hands or utensils pull the meat apart into small pieces.