

Black Swamp Pulled Pork

3-5 lb. Pork Shoulder (bone in alright) or Boneless Rump Roast
Black Swamp Gourmet™ Spicy or Regular Rub

Trim all visible fat from the roast. Apply Black Swamp Gourmet™ Rub and wrap tightly in plastic wrap. Refrigerate overnight. Heat oven to 300 degrees. Add ½" water to roaster or Dutch oven. Unwrap roast and place on rack over water. Cover tightly with aluminum foil. Bake for 5-6 hours until roast starts to fall apart. Remove from pan and wrap in foil from roaster, allow to rest away from heat for 45 minutes. Place roast on cutting board or large bowl and pull apart with 2 forks, removing any additional fat from meat. Chop the pulled meat on a cutting board to improve the texture. The meat can be held in a crock-pot or roaster with a small amount of Black Swamp Gourmet™ Barbeque Sauce until ready to serve. Add additional sauce on top of pork when serving, or you may glaze the pork with sauce in a frying pan.

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