

Pulled Porc



Preparation of Pulled Pork

- Working time approx. 45 minutes
- Resting time approx. 45 minutes
- Cooking/baking time approx. 3 hours
- Total time approx. 4 hours 30 minutes

Remove excess fat from the pork neck and rub with the mustard on all sides. Mix the paprika powder, salt, pepper, cumin powder, thyme and rosemary to make a spice mixture (rub) and rub the neck of pork generously with it. Leave the meat to marinate in the fridge for 12 - 24 hours.

The next day, cut the apple into pieces and the onions into half rings.

Heat the Briquettes for the Dutch Oven. I use 6 at the bottom and 14 at the top for my 11 litre pot. Place 6 Briquettes under the pot and sauté the onions in oil. Then add the apple and sauté. Add the Worcester sauce and tomato paste and fry briefly.

Deglaze with the stock and put the pork neck on top. Put the lid on and load it with the remaining coals. If you have one, you can also fit the pork neck with a thermometer. After approx. 1.5 hours, you can add a few more Briquettes (unless you have specially long-lasting Briquettes).

After approx. 2.5 - 3 hours, the roast is done, the core temperature should be approx. 90-95 °C. Take it out and let it rest for 30 - 45 minutes wrapped in aluminium foil. Afterwards, the roast can be pulled and served according to taste.

Either enjoy in a roll with green and coleslaw and 1 - 2 tbsp. of the onion-apple sauce or put it back in the pot and mix it with the onion-apple sauce - a real treat. Serve with a good piece of baguette.