



South Carolina Pulled Pork

THIS REGIONAL RECIPE for barbecue with a mustard-based sauce is nicknamed Carolina gold. A combination of grilling and oven roasting reduces the cooking time from all day to just 4 or 5 hours. The spice rub, which includes dry mustard, provides the first hit of mustard flavor. Brushing the pork with yellow mustard sauce before it goes into the oven and tossing the shredded pork with more sauce adds one final layer. —Adam Ried

SOUTH CAROLINA PULLED PORK

SERVES 8

Pork butt roast is often labeled Boston butt in the supermarket. This roast is usually sold in elastic netting that must be removed before rubbing the meat with the spices in step 1. The cooked meat can be chopped instead of shredded, if desired. If you'd like to use wood chunks instead of wood chips when using a charcoal grill, substitute four medium wood chunks, soaked in water for 1 hour, for the wood chip packet.

SPICE RUB AND PORK

- 3 tablespoons dry mustard
- 2 tablespoons salt
- 1½ tablespoons packed light brown sugar
- 2 teaspoons pepper
- 2 teaspoons paprika
- ¼ teaspoon cayenne pepper

- 1 (4- to 5-pound) boneless pork butt roast, trimmed
- 4 cups wood chips

MUSTARD BARBECUE SAUCE

- ½ cup yellow mustard
- ½ cup packed light brown sugar
- ¼ cup distilled white vinegar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon hot sauce
- 1 teaspoon salt
- 1 teaspoon pepper

1. **FOR THE SPICE RUB AND PORK:** Combine mustard, salt, sugar, pepper, paprika, and cayenne in bowl. Pat pork dry with paper towels and rub evenly with spice mixture. Wrap pork in plastic wrap and let sit at room temperature for at least 1 hour or refrigerate for up to 24 hours. (If refrigerated, let sit at room temperature for 1 hour before grilling.)

2. Just before grilling, soak wood chips in water for 15 minutes, then drain. Using 1 large piece of heavy-duty aluminum foil, wrap soaked chips in foil packet and cut several vent holes in top.

3A. **FOR A CHARCOAL GRILL:** Open bottom vent halfway. Light large chimney starter half filled with charcoal briquettes (3 quarts). When top coals are partially covered with ash, pour into steeply banked pile against side of grill. Place wood chip

packet on coals. Set cooking grate in place, cover, and open lid vent halfway. Heat grill until hot and wood chips are smoking, about 5 minutes.

3B. **FOR A GAS GRILL:** Remove cooking grate and place wood chip packet directly on primary burner. Set grate in place, turn all burners to high, cover, and heat grill until hot and wood chips are smoking, about 15 minutes. Turn primary burner to medium-high and turn off other burner(s). (Adjust primary burner as needed to maintain grill temperature around 325 degrees.)

4. Clean and oil cooking grate. Place pork on cooler side of grill. Cover (positioning lid vent over meat if using charcoal) and cook until dark, rosy crust has formed, about 2 hours. During final 20 minutes of grilling, adjust oven rack to lower-middle position and heat oven to 325 degrees.

5. **FOR THE MUSTARD BARBECUE SAUCE:** Whisk all ingredients in bowl until smooth. Set aside ½ cup sauce for cooking, reserving remaining sauce for serving.

6. Transfer pork to roasting pan and brush evenly with sauce for cooking. Cover pan tightly with foil and roast pork in oven until fork slips easily in and out of meat, 2 to 3 hours. Remove pork from oven and let rest, covered, for 30 minutes. When cool enough to handle, unwrap pork and use 2 forks to shred meat into bite-size pieces, discarding excess fat and gristle. Toss pork with remaining reserved sauce and serve.

SECRETS TO SMOKY, MUSTARDY PULLED PORK

Introducing mustard in the form of both a rub and a sauce, as well as using a grill-to-oven cooking method, gives us bold barbecue flavor.



1. Rub entire surface of pork with dry mustard-heavy mixture for mustardy crust.



2. Slow-cook pork with packet of wood chips for smoky flavor.



3. Brush pork with mustardy barbecue sauce before it goes into oven.



4. Toss shredded pork with remaining sauce.