

Brian's Pulled Pork Shoulder

Ingredients

- Pork Shoulder
- 1 qt Apple Cider
- 5 tablespoons White Sugar
- 5 Tablespoons Brown Sugar
- 2 tablespoons Salt
- 2 tablespoons Paprika
- 1 tablespoon Onion Powder
- 1 tablespoon Black Pepper
- 1 tablespoon Garlic Powder
- 1 teaspoon White Pepper
- ¼ cup of Rub

Directions

1. Combine all ingredients except Pork Shoulder into a brine.
2. Soak Pork Shoulder in brine for approximately 12 hours.
3. Place in smoker, checking periodically and spraying with Apple Cider to maintain moisture.
4. Once desired consistency has been reached, remove shoulder from smoker and let rest. Shred pork following rest period and serve as desired.