



BBQ Boston Butt Pulled Pork

The king of American BBQ

Serves: 6

Prepare: 8 Hours

Cook: 5 Hours

Difficulty: easy

Ingredients

- 1 tbsp good quality smoked paprika (we used Belazu)
- 1 tbsp brown sugar
- 1/2 tbsp oil
- Sea salt & cracked black pepper
- 2kg [organic boston butt](#)
- 500ml dry cider

- BBQ sauce, approx. 300ml (use shop bought or [see our recipe](#))

Method

1. In a bowl combine the paprika, BBQ sauce, brown sugar, oil and a good pinch of seasoning. Place the joint in a large roasting tin and coat completely with the marinade.
2. Cover the meat and place in the fridge to marinate overnight. When ready to cook, remove the oven and allow to come to room temperature for 20 - 30 minutes.
3. Preheat the oven to 130°C fan/gas 2.
4. Pour the cider around the joint and tightly cover the roasting tin with foil. Place in the oven and roast gently for 5 hours until the meat is very tender and can be pulled with a fork.
5. Remove from the oven, discard the foil, any excess fat and cooking juices. Place the joint on a board and pull the meat using two forks.
6. Serve as it is or combine with the remaining BBQ sauce in a large bowl. Best served in brioche buns with a homemade coleslaw.