

Pulled Pork Sandwich

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Pork Ingredients

1 pork shoulder with bone
brown sugar
chili powder
cumin
onion powder
garlic powder
oregano
salt
ground pepper

Sandwich Ingredients

hamburger buns
spicy mustard
barbeque sauce
sharp cheddar cheese

Pork Directions

Create the Love Rub by using the 4 tuple: (6 T - 2 T - 2 T - 1 T) with the ingredients: (brown sugar - chili powder - other - salt), where "other" includes: oregano, onion powder, garlic powder, ground cumin, and any other spice or herb that tickles your fancy. Get creative here.

Give the pork shoulder a good love rub with the mixture.
Fondle the shoulder with love.
Let the shoulder sit overnight in the fridge.
I like to rub the shoulder and then wrap it in butcher paper.
This is known as "wrapping the shoulder with love".

Smoke Directions

Smoke at 225 degrees for 7 hours.

After 7 hours, wrap the shoulder with aluminum foil and continue smoking for 3 more hours.

Sandwich Directions

Spread mustard on both bun halves.

Add a manly pile of pulled pork.

Cover with barbeque sauce.

Add cheddar cheese.

Add a nice pile of cole slaw.

Good luck getting it into your oral cavity.