

North Carolina Pulled Pork

1 (5 to 6 lbs.) Boston butt pork roast

Rub

1 tbsp. mild paprika
2 tsp. light brown sugar
1 1/2 tsp. hot paprika
1/2 tsp. celery salt
1/2 tsp. garlic salt
1/2 tsp. dry mustard
1/2 tsp. freshly ground black pepper
1/2 tsp. onion powder
1/4 tsp. salt
1/2 tsp. liquid smoke

Vinegar Sauce

2 cups cider vinegar
1/2 cup plus 2 tbsp. ketchup
1/4 cup firmly packed brown sugar, or more to taste
5 tsp. salt, or more to taste
4 tsp. hot red pepper flakes, or less to taste
1 tsp. freshly ground black pepper
1 tsp. freshly ground white pepper

Mix the rub ingredients and coat pork entirely, wrap in plastic wrap and refrigerate for at least 3 hours, preferably over night.

In a foil lined pan at 250F, roast pork for 4 - 6 hours, until internal temperature reaches 195F. Transfer pork to a cutting board, loosely tent with aluminum foil, and let rest for 15 minutes. Using a fork pull each piece of pork into shreds 1 to 2 inches long (discard fat and bones).

Transfer pork to a crockpot or other nonreactive roasting pan. Mix vinegar sauce ingredients. Stir in 1 to 1 1/2 cups of the vinegar sauce, enough to keep the pork moist, then cover and reheat the pork, or keep warm.

To serve, mound the pulled pork on the hamburger buns and top with coleslaw. Serve extra vinegar sauce on the side.