

## Carolina Pulled Pork

<http://userealbutter.com/2007/11/09/carolina-style-pulled-pork-recipe/>

3-5 lbs. pork butt  
2 tbsps vegetable oil  
2 cups dry rub  
Carolina vinegar barbecue sauce

### dry rub

1/4 cup cumin  
1/4 cup brown sugar  
1/2 cup paprika  
1/4 cup chili powder  
1 tbsp cayenne powder  
1/4 cup salt  
1/4 cup black pepper, ground  
1 tsp onion powder  
1 tsp garlic powder

Mix together.

### carolina vinegar barbecue sauce

1 cup white vinegar  
1 cup apple cider vinegar  
1/2 cup brown sugar, packed  
1 tsp cayenne pepper  
1 tbsp red pepper flakes  
1 tsp salt  
1 tsp pepper, ground

Mix together and heat until sugar dissolves (don't breathe the fumes). Let cool and store for 24 hours.

To make the pulled pork: **Day 1.** Rub pork with dry rub. Place in a baking dish and cover with plastic. Refrigerate overnight or at least 8 hours. Make the Carolina vinegar barbecue sauce. **Day 2.** Remove the pork from the refrigerator and allow to rest at room temperature for an hour. Preheat oven to 325°F. Heat oil in a large frying pan and sear the pork on high heat on all sides (a few minutes each side). Place pork in a baking dish lined with foil. Cover with foil and bake for four hours. Remove from oven and remove fat and connective tissue and any bone. Shred the meat with forks. Pour desired amount of sauce over the pork and serve hot.