

Pulled Pork

For the Dry Rub:

1 tablespoon Cumin
1 tablespoon Garlic Powder
1 tablespoon Onion Powder
1 tablespoon Chili Powder
1 tablespoon Cayenne Powder
1 tablespoon Salt
1 tablespoon Pepper
1 tablespoon Paprika
1/2 cup Brown Sugar

(Cooking in the turkey oven overnight works well, on a low heat)

For the Brine:

1/2 cup Salt
1/2 cup Brown Sugar
7 1/2 cups Water, cold
2 Bay Leaves
3 tablespoons Dry Rub Mix

4-7 pounds Pork Shoulder, with a layer of fat (* use a pound of bacon on top if needed, place on top when brining too)

Mix the first group together and set aside.

Mix the brine ingredients and put in a large, thick plastic bag in a supporting container. Rinse the pork and immerse in the brine. Place in the refrigerator for at least 8 hours.

Remove the pork and pat dry. Sprinkle on and massage in the dry rub to cover completely. Place fat side up in slow cooker, and cook on high for around 7 hours. Let rest for a bit before removing from pan and shredding with 2 forks.