



B&B's BEST
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SO EAT THE BEST

Classic Pulled Pork

Pulled Pork is a classic BBQ dish. We like to smoke for 4 hours prior to cooking to give it the great taste of award winning BBQ. The use of Apple juice and the [B&B's Best Apple Bacon BBQ](#) in the cooking, gives the meat that great apple taste and a little sweetness.

Ingredients

- 1 piece Boneless Pork Butt
- 1/2 Cup [B&B's Best Apple Bacon BBQ Sauce](#)
- ½ Cup All Natural Apple Juice
- 2 TBSP [B&B's Best Butt Rub](#)
- 1 bottle of your favorite [B&B's Best BBQ Sauce](#)



Instructions

1. Rub Pork Butt generously with [Butt Rub](#).
2. Place on smoker/Grill.
3. Smoke at 200 degrees for 4 hours turning over at half way point.
4. After 4 hours of smoking, remove from grill & place on a large piece of Aluminum Foil.
5. Pour the Apple juice and [Apple Bacon BBQ](#) over the meat.
6. Wrap with the aluminum foil and return to smoker/grill.
7. Cook for 2 hours at 300 degrees.
8. Remove from smoker and place on large cutting board.
9. Pull meat apart with meat claws or 2 large forks.
10. Chop with knife to desired length (about 1 1/2 inches).
11. Top with your favorite [B&B's Best BBQ Sauce](#).
12. Serve and enjoy.

