



# PULLED PORK





## PULLED PORK

SERVES 6 TIME 6 HOURS

### YOU'LL NEED

- 2kg Pork Collar
- Blaze Pen Thermometer
- Lane's 'Magic Dust' Rub
- Lane's 'Kinda Sweet' Sauce
- Lane's 'Itsa Vinegar' Sauce

### DIRECTIONS

Set your BBQ/Oven to around 300f or 150c. While your BBQ gets up to temp. Let's get the pork ready. Remove it from the packet. Wipe it down and give the pork a light coat with some yellow mustard so the rub has a better bind to the meat while cooking.

Now coat the pork in Lane's Magic Dust and don't be shy. This is a lot of meat. Put it on to your pre-heated cooker. After about 2 hours give the pork a spritz with water in a spray bottle. This helps to form the bark over time.

Keep an eye on the temperature. You shouldn't have to wrap it with foil but if you want to speed it up, wrap it once the bark has formed that you're happy with, or it hits around the 160F mark.

You're looking for a final temp of around 210f/100c. Poke the pork with the pen probe, it should glide through like a knife through hot butter. No need to rest, rip in and pull it apart. Add your sauce and another good amount of Magic Dust. For sauce we highly recommend Kinda Sweet and Itsa Vinegar 50/50 mix. Perfect mix of sweet and tangy.

Serve and enjoy!