



Classic Pulled Pork



Cooking Time
6 Hours



Cooking Skill
Easy



Serves
6 People

Ingredients

- 1.6kg (3lb 8oz) boneless pork shoulder joint (remove the rind/skin if you wish)
 - 2x5ml (2 tsp) sea salt
 - 1x15ml (1 tbsp) black pepper

Method

1

Preheat your oven to 220°C (fan 200°C), Gas Mark 7. Line a roasting tin with a sheet of foil large enough to cover the pork later. Loosely fold the foil back for now. Remove the string, unroll the pork, pat dry with kitchen paper and place in the tin.

2

Mix the salt and pepper. Gently massage half the mix all over the pork. Roll the pork up again (there is no need to re-tie the string) and put it in the oven for 30 minutes leaving the top uncovered so it browns beautifully.

3

Turn the oven down to a laid-back 150°C (fan 130°C), Gas Mark 2. Remove the roasting tin and fold the foil over the top of the pork. Pop it back into the oven and let it cook lazily for at least 5 hours or until tender. And now relax, the day is yours.

4

Crank up the oven to 220°C (fan 200°C), Gas Mark 7. Uncover the pork to crisp for 10 minutes. Take it out of the oven, cover with foil and let it rest for 30 minutes. While the pork is taking it easy you can too.

5

Shred the pork (in the cooking juices) into chunky pieces with two forks. Add the reserved seasoning mix and stir well. Serve with crusty rolls and coleslaw or a side of potato wedges and corn on the cob.

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