

HOW TO USE · PULLED PORK SPICECRAFT

SMOKED PULLED PORK ROLLS

Rub it, smoke it, pull it. Plan on a long, lazy day.

SERVES	PREP	COOK
8–10	20 min + 1 hr resting	7–10 hr (smoker or kettle)

INGREDIENTS

- 2.5 kg bone-in pork shoulder
- 6 tbsp Pulled Pork Spicecraft (about 50 g, or 2½ tbsp per kg)
- 2 tbsp olive oil or mustard, as a binder
- Wood chunks, such as apple or hickory
- ½ cup (125 mL) apple juice, for wrapping
- To serve: bread rolls, coleslaw and BBQ sauce



METHOD (smoker or kettle)

1. Coat the pork with the oil or mustard, then cover every surface, including the crevices, with Pulled Pork Spicecraft. Rest in the fridge (5°C or below) for at least 1 hour, or overnight.
2. Set the smoker or kettle for indirect heat at 120–130°C with wood. On a kettle, bank lit coals on one side and cook the pork on the other.
3. Cook fat side up for 5–6 hours, until a dark bark sets and the meat reads about 70–75°C.
4. Wrap tightly in foil with the apple juice and return to the cooker.
5. Cook 2–4 hours more, until a probe slides in easily (about 93–95°C).
6. Rest wrapped for 45–60 minutes. Shred, discard the bone and any large fat, and toss through the juices.
7. Pile onto rolls with slaw and BBQ sauce.

SMOKED PULLED PORK ROLLS

AIR FRYER METHOD

190°C · 12–14 min

Instead of the shoulder: pork bites with the same rub

1. Cut 500 g pork neck or scotch fillet into 3 cm cubes. Toss with 1 tbsp oil and 1½ tbsp Pulled Pork Spicecraft.
2. Heat the air fryer to 190°C. Add the pork in a single layer, not crowded.
3. Cook 12–14 minutes, shaking at 6 and 10 minutes.
4. Check the centre reaches 75°C. Serve in slider rolls with slaw.

BBQ / GRILL OPTION

140–150°C · 6–7 hr

No smoker: hooded BBQ, indirect, covered

1. Rub the shoulder as above. Heat a hooded BBQ for indirect cooking at 140–150°C.
2. Put the pork in a foil tray with the apple juice and cover tightly. Cook, lid down, 6–7 hours.
3. Cook until a probe slides in easily at about 93–95°C, topping up the coals if needed.
4. Rest 45–60 minutes, then shred.

SMOKER OPTION

150–165°C · 5–6 hr

Hot and fast smoked shoulder

1. Set the smoker to 150–165°C with apple, hickory or cherry.
2. Smoke fat side up until the bark sets (about 70–75°C), then wrap in foil with a splash of apple juice.
3. Cook until probe-tender at about 93–95°C, around 5–6 hours in total. Rest 45–60 minutes, then pull.

OTHER WAYS TO USE IT

→ Dry rub for pork ribs or chicken before smoking, roasting or barbecuing.

→ Sprinkle over roast potatoes, wedges, corn or vegetables before cooking.

→ Use leftover pulled pork in burgers, sliders, tacos or wraps.

SALT This blend already contains salt, so taste before adding any more.