

# Carolina-Style Pulled Pork

Yield: 11 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-pork-shoulder-recipe>

## Ingredients:

- 1 pork shoulder bone-in, 4 to 5 lb.
- 3/4 cup apple cider
- 1/2 cup sugar
- 1/4 cup kosher salt plus more, to taste
- 2 tablespoons worcestershire sauce
- 1 tablespoon hot pepper sauce
- 1/2 cup warm water
- freshly ground pepper to taste
- 5 pounds chips applewood or hickory, or a mixture, soaked in water for 30 minutes
- bbq sauce for serving
- 12 hamburger buns soft
- 1 lime
- 1/8 teaspoon hot pepper sauce
- 1/8 teaspoon tequila optional
- freshly ground pepper
- kosher salt
- 8 tablespoons unsalted butter at room temperature
- 4 ears corn freshly picked, preferably yellow or a yellow and white mix, shucked and silks removed

## Nutrition:

1. Calories: 1500 calories
2. Carbohydrate: 143 grams
3. Cholesterol: 75 milligrams
4. Fat: 90 grams
5. Fiber: 10 grams
6. Protein: 36 grams
7. SaturatedFat: 16 grams
8. Sodium: 4140 milligrams

9. Sugar: 15 grams

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