

Pulled Pork Shoulder

Use the slow cook feature of the June to create tender pulled pork seasoned with a barbeque spice rub. The pork is delicious as part of a barbecue plate, atop nachos, or on hamburger buns.



PREP TIME
25 minutes

COOK TIME
6 hours on low
4 hours on high

SERVINGS
6

SHELF POSITION
Bottom

Ingredients

- 1 large onion, thinly sliced
- 2 cloves garlic, thinly sliced
- 1 cup chicken broth
- 4 teaspoons smoked paprika
- 2 teaspoon ground black pepper
- 2 teaspoon dark brown sugar
- 1 teaspoon kosher salt
- ½ teaspoon celery salt
- ½ teaspoon ground cumin
- ½ teaspoon dry mustard
- 3 pounds boneless pork shoulder

Tools

- Chopping board
- Knife
- Measuring cup
- Measuring spoons
- Small bowl
- 3-quart covered casserole dish or dutch oven with tight-fitting lid
- 2 forks

Method

- 1** Arrange the onion and garlic in an even layer in the bottom of a casserole dish or dutch oven.
- 2** Pour in the chicken broth.
- 3** Combine the smoked paprika, black pepper, brown sugar, salt, celery salt, cumin, and mustard in a small bowl and evenly mix to make the dry spice blend.
- 4** Place the pork shoulder in the casserole dish on top of the onion and garlic.
- 5** Rub the spice blend evenly over all sides of the pork.
- 6** Cover the dish or pot with the lid and place in the June Oven.
- 7** Cook using the Slow Cook setting for 6 hours on low or 4 hours on high, until the pork is tender.
- 8** Transfer the pork shoulder to a serving dish. Shred the meat with 2 forks. Discard any large chunks of fat.