

Smoked Pulled Pork Shoulder | Kamado Joe Grill Recipe

Prep: 45 mins • Cook: 120 mins

A deeply smoky, fall-apart pork shoulder seasoned with a bold, chili-forward rub and kissed by apple cider aromatics. Tender shreds are juicy, peppery, and lightly sweet, perfect for piling on buns or serving with tangy slaw.

Ingredients

- 5–10 lb bone-in pork shoulder/butt
- 4 large wood chunks (soaked)
- as needed butcher's twine (optional, for tying)
- 2 Tbsp paprika
- 3 Tbsp chili powder
- 2 Tbsp kosher salt
- 2 Tbsp light brown sugar
- 2 Tbsp ground cumin
- 2 Tbsp granulated garlic
- 1 Tbsp cayenne pepper
- 1 Tbsp black pepper
- 2 tsp rubbed sage
- 2 tsp oregano
- 2 tsp corn starch
- 1 Tbsp ground coriander
- 2 bell peppers (multicolor)
- 1 yellow onion
- 6 sprigs fresh rosemary
- 1 bulb garlic (whole)
- 4–5 cups apple cider
- 4–5 cups apple cider vinegar
- as needed water (to fill drip pan)

Instructions

1. Trim loose or heavy fat from the pork shoulder to about 1/8 inch, rinse, and pat dry.
2. Coat the shoulder with 1 cup of your favorite rub or mix the rub ingredients and season the pork thoroughly.

3. Optional: If the cut is loose or uneven, tie with butcher's twine twice horizontally and twice vertically.
4. Wrap tightly in plastic wrap and refrigerate for 3–5 hours.
5. Remove from the refrigerator 30–45 minutes before cooking. Preheat the kamado grill to 225–250°F.
6. Add soaked wood chunks to the hot coals, install the ceramic heat deflector, close the lid, and let the grill restabilize at temperature.
7. Mix a 50/50 spray of apple cider and apple cider vinegar in a spray bottle; set aside.
8. If using a water/drip pan, add bell peppers, onion, rosemary, and the whole garlic bulb. Pour in apple cider and apple cider vinegar to fill about 3/4 of the pan, then top off with water.
9. Set the water pan on the ceramic heat deflector and install grill grates.
10. Place the pork shoulder on the grates, fat side down, and smoke for about 2 hours.
11. A few hours into the cook, open the lid and spritz the pork with the cider/vinegar mixture.
12. Insert a temperature probe, close the lid, and continue cooking until the internal temperature reaches 155–160°F.
13. Spritz again, remove the pork from the grill, double-wrap tightly in foil, and return to the kamado (maintain about 225°F). Continue cooking low and slow until the internal temperature reaches about 195°F.
14. Remove from the grill and rest, still wrapped, for 30–45 minutes.
15. Unwrap and pull the pork into shreds using two forks or meat claws.
16. Serve with your favorite BBQ sauce, with or without buns, and crunchy vinegar coleslaw.

Tags: Pork, BBQ, Smoking, Kamado, Low and Slow, Game Day
