

Pulled Pork Momofuku Style

Ingredients

- 4 lb Pork Shoulder (boneless)
- 1/2 c Kosher Salt (plus 1 teaspoon)
- 1/2 c Sugar
- 3 1/2 T Brown Sugar
- 1 t Ground Black Pepper

Instructions

- 1.The night before: In a small bowl, combine the granulated sugar, the salt and the ground pepper. Rub the mixture all over the pork shoulder, making sure you get the crevices. Put it in a pan, cover it with plastic wrap and refrigerate overnight.
- 2.The next day: Heat your oven to 300 degrees F. Transfer the pork out of the pan and discard the juices and any excess sugar/salt mixture. You can either place the pork in a roasting pan or a cast iron skillet. Place in the oven and cook for 5-6 hours. You may baste the shoulder with the fat in the pan every hour, after the first 3 hours. Basting is optional.
- 3.Remove the pork from the oven, drain off the fat. Let it rest for up to an hour.
- 4.Turn the oven to 500 degrees. Stir together 1

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teaspoon of salt with 3 1/2 tablespoons of brown sugar. Press the brown sugar into the top of the pork shoulder, make it into a nice even layer. Return the pork to the oven for about 5-10 minutes or until a nice crunchy lacquer forms. Keep an eye on it so it doesn't burn.

5. Take the pork out and let it rest for a half hour. Then use two forks to shred it up.

Note: Make sure to use diamond crystal brand kosher salt only. Any other salt will be too salty.