

Pulled Pork Belly



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Serves: 12-14 | Prep time: 1 hour | Cook time: 6-7 hours

INGREDIENTS

7-10 lbs Pork Belly
1 ½ cup Apple Juice
2 tbs Worcestershire sauce
1 tbs Soy Sauce
1 tbs Apple Cider Vinegar
1 6 oz Bottle of Head Country Championship
Seasoning - The Original
Yellow Mustard

EQUIPMENT

Grill or Smoker
Peach wood chunks
Meat injector
Meat thermometer
Aluminum foil

DIRECTIONS

1. Combine apple juice, Worcestershire sauce, soy sauce, vinegar, and 2 TBS of Head Country Championship Seasoning - The Original, into a blender and blend thoroughly.
2. Transfer the mixture from the blender to a meat injector and inject the belly in a grid pattern, about every inch and a half. Let it rest for an hour or so in the fridge.
3. While the pork belly is resting in the fridge after injection, start the cooker and preheat it to 245°F.
4. Remove the pork belly from its packaging.
5. Rub mustard all over the pork belly, coating thinly.
6. Generously sprinkle the entire surface and sides with Head Country Championship Seasoning.
7. Add your wood chunks to the coals and place the pork belly into the cooker at 245°F and cook for about 3 to 3.5 hours.
8. Remove belly from cooker and wrap in 2 layers of aluminum foil. Add about a ½ cup of additional apple juice and a meat temperature probe before sealing foil.
9. Return the wrapped belly to the cooker for about another 3 hours.
10. When meat reaches 198°F – 203°F degrees, remove from the cooker and open the foil slightly to release the steam. Let cool for about 15 minutes.
11. Close the foil back up around the belly, and wrap the bundle in a towel.
12. Place the wrapped belly into an insulated cooler. Let it rest for about an hour.
13. Unwrap the belly, pull the meat like you would a normal pork shoulder, and serve.