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Traeger Pulled Pork Sandwiches

Traeger Kitchen

Prep Time: 15 Minutes

Cook Time: 11 Hours

Serves: 8 people

Ingredients

main

1 (5-7 Lb) Bone-In Pork Shoulder

Traeger Pork & Poultry Rub

2 Cup Apple Juice, In Food-Grade Spray Bottle

Traeger BBQ Sauce

10 Hamburger Buns

Coleslaw, For Serving

Steps

1. Generously season pork roast on all sides with Traeger Pork & Poultry rub.
2. When ready to cook, set Traeger temperature to 225°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.
3. Put the roast on the grill grate, fat-side up and smoke for 3 hours. Spray the roast with apple juice every hour after the first hour.
4. After 3 hours, transfer pork to a disposable aluminum foil pan large enough to hold the roast. Increase the grill temperature to 250°F, and continue to cook for 6 to 8 additional hours, or until an instant-read meat thermometer inserted in the thickest part, but not touching bone, registers 203°F. If the pork starts to brown too much, cover it loosely with aluminum foil.
5. Carefully transfer the pork roast to a cutting board and let it rest for 20 minutes. Pour the juices from the bottom of the pan into a gravy separator. Discard any fat that has floated to the top.
6. With your hands (preferably protected from the heat with lined, heavy-duty rubber gloves) pull the pork into chunks. Discard the bone and any lumps of fat, including the cap. Pull each chunk into shreds and transfer to a large mixing bowl.
7. Season with additional rub and moisten with the reserved pork juice. Add your favorite Traeger BBQ sauce to the pulled pork and mix well.
8. Pile the pork mixture on the hamburger buns and serve with coleslaw. Enjoy!