



Ingredients 8 Portions

🖊 = Kotányi Produkte

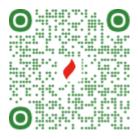
For the pulled pork

| 2.5 kg | Shoulder of pork |
|----------|--|
| 100 ml | Apple juice |
| 100 ml | BBQ sauce |
| 10 tbsp. | Grill Smoked Seasoning Mix |
| 4 piece | Flatbread |

For the Bloody Mary

| 21 | Tomato juice |
|---------|--|
| 2 tbsp. | Tabasco |
| 32 cl | Tequila |
| 4 piece | Celery sticks |
| 2 tsp. | Grill Smoked Seasoning Mix |

Ice cubes



Pulled Pork in Flatbread with a Bloody Mary

Ō 60−80 Min ♡♡♡

Preparation

- 1 Rub the shoulder of pork with the Kotányi Grill Smoked mix and allow to infuse for at least 1 hour or overnight in aluminum foil in the fridge.
- 2 If cooking in a smoker: Preheat the grill to 120–130°C (248–266°F) and grill the pulled pork under indirect heat for 12–16 hours until a core temperature of 92–95 C (198–203 F) is reached. Use a grill thermometer to monitor the core temperature of the meat. Regularly brush with apple juice. Wrap the cooked meat in aluminum foil and allow to rest in a warm place (e.g. in the oven at 60°C [140°F]) for approx. 30 minutes.
- 3 Use two forks to pull apart the pulled pork and mix with the BBQ sauce.
- 4 To make the Bloody Mary: Mix the tomato juice, tabasco, tequila and Kotányi Grill Smoked seasoning mix in a cocktail mixer.
- 5 Cut the flatbread into equal-sized pieces and stuff with the pulled pork.
- 6 Pour the smoky Bloody Mary into glasses and fill with ice cubes. Add a stick of celery to each glass and serve with the pulled pork. This dish can also be cooked in the oven: Preheat the oven to 180°C (356°F) using the conventional oven setting. Add the meat to a roasting pan and lightly brown for 20 minutes leaving the door open. Add 100 ml of apple juice and close the door. Reduce the temperature to 120°C (248°F) and braise for approx. 4 hours with the door closed. Remove the cooked meat from the oven and allow to rest in the pan for approx. 30 minutes.