

Pulled Pork in Flatbread with a Bloody Mary

60–80 Min

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

2 l	Tomato juice
2 tbsp.	Tabasco
32 cl	Tequila
4 piece	Celery sticks
2 tsp.	Grill Smoked Seasoning Mix
	Ice cubes

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.