



# North Carolina-Style Pulled Pork Barbecue

By Alex Witchel | Time: **4 hours 30 minutes** |

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## INGREDIENTS

**5 to 6 cups barbecue sauce**  
(<http://cooking.nytimes.com/recipes/6868-barbecue-sauce>)

**2 tablespoons olive oil**

**4 pounds pork butt**

**8 soft rolls or slices of white bread**

## PREPARATION

### Step 1

Prepare the barbecue sauce the day before cooking the meat.

### Step 2

Preheat the oven to 275 degrees.

### Step 3

In a large (6- to 8- quart) ovenproof casserole or flameproof roasting pan, heat oil over medium-high heat. Add meat, and brown on all sides, about 8 minutes a side. Remove meat and wipe out casserole.

### Step 4

Place a rack in the bottom of the casserole. Put the meat on the rack, and cover with 2 1/2 cups barbecue sauce. Cover and cook for about 4 hours, basting occasionally, until the internal temperature of the thickest part of the meat reaches 150 to 180 degrees. Remove from oven, and set aside to cool.

### Step 5

Gently heat remaining barbecue sauce. When meat is cool enough to handle, trim and discard fat. Shred meat coarsely by hand, or pull it with two forks. Put shredded meat in a large bowl, and toss with warmed sauce. Serve on rolls or slices of white bread, with coleslaw and bread-and-butter pickles on the side.

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