

# Ribalizer Crazy Good Pulled Pork for SMOKER



Pulled pork is a classic, delicious and inexpensive BBQ treat. Cooking it on the Ribalizer gives you moist tender meat that feeds a crowd. Perfect for tailgating.

## TIME

Prep Time: 1/2 hour

Cook Time: Varies on Weight

Total Time: Until Internal Temp is 205°F.

## INGREDIENTS

1 or 2 Pork Shoulders,  
total weight ~12-15 lbs.

Cooking oil spray

~1 1/2 to 2 cups of  
your favorite pork BBQ  
spice rub

~ Favorite pellets or  
Wood for SMOKER

Liquid for pan: 1 liter of  
Dr. Pepper® or other  
liquid of your choice,  
plus extra water as  
needed

Rolls or sandwich bread

Optional BBQ sauce

## DIRECTIONS

Prep the meat, preferably overnight:

- 1) Remove Pork from packaging. Wash with cold water and dry thoroughly.
- 2) Rub with your hands any type of seasoning you like. It is not called a RUB for nothing!

Cook the pork shoulder:

- 1) Rub or spray your Ribalizer rack and meat separator with cooking oil.
- 2) Place Ribalizer on smoker. Turn Up temp to 225°F. Add Pork Shoulders to Ribalizer placed on meat separator.
- 3) Add Liquid of your choice I like Dr. Pepper or Apple Cider to the pan, filling to the base of the rib rack below the meat.
- 4) Cook until internal temp is 145°F (approx. 8-10 Hours) If after 8 hours you have not reached 145 turn up the HEAT until you reach 145°F. Once at 145°F Check the liquid in the bottom of the pan top it off prior to placing Top cover on Ribalizer.

**Optional:** I like to glaze the pork with equal parts of melted butter, Apple cider, and Honey or Brown Sugar before placing cover on Ribalizer.

- 5) Place top cover is on turn up the heat to 250-300°F depending on how big of a hurry you are in. Your goal now is to get the Port Butt / Shoulder to 205°F.
- 6) Once you reach 205°F, (Careful when removing lid don't get burnt from STEAM) Take the Pork Butt / Shoulder off the Ribalizer and place in HEAVEY DUTY wide foil (not the Cheap stuff). Place meat in a empty cooler (NO ICE) with the lid closed. I like to put a couple of old towels in the cooler on top of the wrapped Pork.
- 7) Leave Meat in Cooler for a MINIMUM of 2 Hours, 3 Hours is BETTER 4 Hours is EVEN BETTER.

Photos & Recipe:

© FIB Capital LLC &

Willie Bertsch

# Ribalizer Crazy Good Pulled Pork for SMOKER



## DIRECTIONS (continued Page2)

- 8) After 3-4 Hours, Remove the meat from cooler and place in a large pan.  
Reason for large pan is once you open the foil there will be A LOT of juice in the foil. Pull pork and ENJOY. Serve with rolls or sandwich bread and BBQ sauce if desired.

## THE JUICE!

- 1) I like to take the juice from the bottom of the Ribalizer and put it in to a plastic bowl with a lid.
- 2) Place in Fridge
- 3) After 2-3 hours in Fridge the Fat will rise to the top of the juice. Remove FAT and discard. You now have seasoned / smoked juice to add to the crock pot should the meat become dry when reheating.



For more Great Recipe's check out our website at [www.Ribalizer.com](http://www.Ribalizer.com). We always love seeing what great ways our BBQ Brothers and Sisters are doing with their Ribalizer please share photos or recipe's on our Facebook Page at [facebook.com/ribalizer](https://facebook.com/ribalizer)