



Alabama Pulled Pork with Coke Zero® BBQ Sauce

Prep Time	1 hour
Cook Time	7 to 9 hours
Cool Time	30 minutes
Total Time	Approx. 8 to 10 hours
Servings	12
Ingredients	

- 1 whole, fresh pork butt, about 8 lbs.
- Barbecue rub as needed
- 1/2 cup Coke Zero®

Coke Zero® Barbecue Sauce

- 1-1/2 cups Heinz® Ketchup
- 1-1/2 cups Coke Zero®
- 1/4 cup cider vinegar
- 1 cup brown sugar
- 3 Tbsp. soy sauce
- 1 Tbsp. Lea & Perrins®
- 1 Tbsp. Louisiana Hot Sauce
- 1 Tbsp. granulated onion
- 1 tsp. granulated garlic
- 1 tsp. black pepper

Directions

1. Season the meat liberally on all sides with the barbecue rub. Let rest at room temperature for 1 hour.
2. Prepare your grill or smoker to cook indirect at 300°F using pecan wood smoke for flavor.
3. Put the pork butt in the cooker fat side down and cook for 5 to 6 hours until the internal temperature reaches 160°F.
4. Meanwhile, make the barbecue sauce by combining the sauce ingredients in a medium saucepan over medium heat. Whisk well and bring to a simmer.
5. Cook for a minute or two, whisking often until the sugar is melted and all of the ingredients are well blended. Set aside to cool at room temperature.
6. When the pork reaches 160°F, lay out a big double piece of heavy-duty aluminum foil and put the pork butt in the middle, fat side up.
7. As you begin to close up the package, pour the Coke Zero® over the top of the butt and then seal the package, taking care not to puncture it.
8. Return the package to the cooker and cook until the meat reaches an internal temperature of 200°F. This should take about another 2 to 3 hours.
9. Remove the package from the cooker to a baking sheet.
10. Open the top of the foil to let the steam out and let it rest for a half hour.
11. Using heavy neoprene gloves or a pair of tongs and a fork, transfer the meat to a big



pan. It will be very tender and hard to handle. Discard the juices as they will be quite fatty.

12. Pull the meat apart with your hands, discarding the fat and bones.
13. Add one cup of the barbecue sauce and toss well to coat.
14. Continue shredding the pork until it reaches the consistency that you like, adding more barbecue sauce as needed.
15. Serve any leftover sauce on the side.