Chef’s Log 7 July 2008
The Rewards of Stubbornness — Pulled Pulled Pork

Sometimes you just don’t want to give up. After recovering from the jerk and beer excess, after which I felt more like the jerk with the beer, I contemplated eating again and returned to the unsolved problem of pulled pork. I started with the remains of the unpulled pork from earlier in the week and decided to try yet another attack on the unresisting remains.

I sought help from experts and received the following advice:

1.) Buy your pulled pork. Suggestions ranged from theoretical without actionable plans (find someone whose pork you like), to practical (buy a smoked pork shoulder as Costco, then grill it), to eminently reasonable (Matt Krueger, who runs the restaurant at Victory, my favorite brew pub, offered to sell me as much as I need).

2.) Make sure your smoker is wet enough, cook it forever

3.) Wrap it in foil, cook it forever

4.) And the winning suggestion ... after you smoke it (at about 160 degrees for four hours) and roast it (till it’s done) then steam it. So ... I took the left over smoked pork shoulder, put it in a large pot I usually use for corn, resting on a broccoli steamer, and steamed the smoked, then roasted pork for three hours. It fell apart, and was almost impossible to lift out of the pot.

So, this worked just fine, even if it seems a bit unorthodox. A bowl of pulled pork and a pulled pork sandwich both consented to be photographed.

You’ll note from the photograph that we were still happily engaged in an extended July 4th celebration. You’ll also note that I had not yet recovered from Michael’s visit well enough to drink, even if I could now eat, and I was making due with Voss; I hope that you never see that in a barbecue picture of mine again.
This truly pulled pork went well with coleslaw, potato salad, and baked beans. Jean was actively engaged throughout the weekend, taking care of corn and beans and preparing a crumble for most desserts evenings. She also made repeated shopping trips as we ran out of coleslaw, or chips, or ciabatta.