BluesMan BBQ
Sauce with Soul

Smokin' Pulled Pork

Ingredients
1 (5 to 7-pound) Boston pork butt, bone in
Bluesman BBQ sauce
Spice Rub:

> 1 teaspoon whole cumin seed
>
> 1 teaspoon whole coriander
>
> 1 tablespoon chili powder
>
> 1 tablespoon onion powder
>
> 1 tablespoon paprika
>
> 1 tablespoon salt

Directions
Preheat the oven or smoker to 225 degrees F.

Place cumin seed, fennel seed, and coriander in food grinder and grind fine. Transfer to a small mixing bowl and stir in chili powder, onion powder and paprika.

Rub liberally with the spice rub. Cook the meat about 8 to 10 hours or until the internal temperature, using an instant-read thermometer, reaches 175 degrees F. Meat is done when it falls apart easily when pulling with a fork. Remove the bone by twisting it, it should easily come out. Then slice it or use 2 forks to shred the meat apart.

Serve meat on a bun and top with Bluesman BBQ sauce.