

Pulled Pork Tostadas with Guacamole

PREP TIME: 20 minutes

GRILLING TIME: 3-1/2 to 4 hours

RUB

- 1 tablespoon kosher salt
- 1 tablespoon paprika
- 1 tablespoon brown sugar
- 1 teaspoon prepared chili powder

- 1 boneless pork shoulder roast (Boston Butt), about 4 pounds

GUACAMOLE

- 8 ripe Hass avocados
- 1/3 cup fresh lime juice
- 2 teaspoons kosher salt
- 1/2 cup finely chopped fresh cilantro

- 1-1/2 cups good-quality spicy tomato salsa
- 1 large bag sturdy tortilla chips

1. To make the rub: In a small bowl, mix the rub ingredients with your fingertips.

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2. Coat the roast thoroughly on all sides with the rub. Allow the roast to stand at room temperature for 20 to 30 minutes before grilling.

3. Grill the roast over *Indirect Medium* heat until the internal temperature reaches 185°F to 190°F, 3-1/2 to 4 hours. Adjust the grill's temperature so it stays about 325°F. The meat should be so tender it pulls apart easily. Remove the roast from the grill, place it on a cutting board, and loosely cover with foil. Let rest for about 20 minutes.

4. Meanwhile, make the guacamole: Scoop the avocado flesh into a medium bowl. Add the lime juice and salt and, using the back of a fork, mash the guacamole together. Stir in the cilantro. Cover the surface with plastic

wrap to prevent browning.

5. Using two forks, pull the pork apart into shreds, discarding any pockets of fat. If desired, finely chop the pork with a knife. Place the shredded pork in a large saucepan over medium heat and moisten with the salsa.

6. To serve, place about one tablespoon of pork on each tortilla chip. Top with about half as much guacamole. Serve while the pork is warm.

Makes about 100 pieces

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