PORK BUTT

1. Shoulder or Butt??
   - The pork shoulder is typically cut into two parts, the Boston Butt, and the Picnic Ham.
   - Boston Butt is a nickname given during the Colonial days by New Englanders to this cut even though it is taken from the shoulder of the hog.

2. Prepare and Season
   - **Dry brine** overnight and season with rub before cooking.
   - This 8 lb pork roast will render a lot of fat - fat you don't want inside your your smoker.
   - Strongly recommend cooking it on a rack in a sheet pan to catch the drippings.
   - Smoker temperature 235 F | 115 C - low and slow

3. Good Progress
   - This is a **long cook** and we are about 5 hours into it now.
   - The pork butt is showing good color, we have a ways to go yet.
   - Resist the temptation to speed up the cook at a higher temperature.
   - Low and slow is the way - watch out for the **stall** and stay the course!

4. Finally Done!
   - The internal temperature has finally reached 202 F | 95 C
   - This piece of meat has been transformed into amazing and succulent smoked pork.
   - Remove from the smoker being careful not to spill the fat from the sheet pan
   - Let it cool before breaking it down into pulled pork

5. Break up the Meat
   - While it is warm, break the meat up with your fingers.
   - Remove any unwanted connective tissue or fat
   - Separate the gorgeous tender strands of pork.
   - The pulled pork is delicious but not as amazing as this meat tastes straight from the smoker!

6. Luscious Pulled Pork
   - While the meat chunks are still warm, pull the strands of pork apart and break them into bite-sized pieces.
   - Make sure to include plenty of the bark from the outside of the roast to add color and awesome smokey taste.
   - Add your favorite sauce to taste and voila - amazing pulled pork!

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