



## BUTT (SHOULDER)

Pull Temperature	195 - 205 °F
Done Temperature	200 - 210 °F
Rest Time	45 min

### Rub Ingredients

- ¼ Cup Sweet Paprika
- 2 Tablespoons Ground Black Pepper
- 2 Tablespoons Dry Mustard
- ½ Teaspoon Chili Powder
- ½ Teaspoon Garlic Powder
- ½ Teaspoon Cayenne Powder

## PREPARATION

### *THE MEAT*

First step is to remove most of the big fat cap from the pork. Fat is where the flavor and texture come from, but the big slabs on the outside aren't the bits doing the work. It's the little bits of fat inside the muscles that are creating that juicy goodness. Trim the fat cap down to 1/8"–1/4" with a boning knife. This way the smoke penetrates into the actual meat on that side. If you've chosen a boneless pork butt, you'll need to tie it back up into roughly its original shape so it holds together during cooking. You're going to need food-safe twine in cotton or linen. Use plenty of it, too.

Now rub it down with a lot of salt and pepper. All pulled pork needs to be liberally seasoned before smoking. For salt, you're shooting for about 1/2 a teaspoon per pound. Then tons of pepper and whatever other seasonings strike your fancy are also welcome. Just make sure if you are presalting the meat that whatever additional seasonings or rubs you're adding don't contain additional salt.

# SMOKING

## **TIME AND TEMPERATURE – HOW DO I KNOW WHEN MY BUTT IS COOKED?**

No matter what your hardware is, you want to be cooking at 225° for about 1½ hours per pound. The time is very variable, and depends on your exact piece of meat and environment, so you're going to be judging when it's done by temperature. Use a probe Thermometer in the thickest part of the meat, and plan to call it finished when it reaches 195°–205°.

225° is widely considered the Holy Grail of smoking temperatures, providing the perfect level of controlled, low heat to slowly soften and melt the connective tissue without drying out the lean meat. Of course, as with all things barbecue, there's still a lot of debate: many meat geeks will argue that 250° is better, if for no other reason than because it speeds up the process. I always recommend 225° when smoking pork butt for novices. Also, invest in a good thermometer for reading the internal temperature of your grill. The factory temperature gauges on grills are rarely reliable.

Keeping your smoker or grill at an exact temperature can prove troublesome for newbies, but don't let it scare you. In no time at all you'll dial in how much fuel and oxygen your grill or smoker requires. From there, it's just a matter of figuring out how often you need to add in more fuel (briquettes). As long as the smoker stays between 225° and 250°, you'll be fine. If temperature spikes do happen (as they do), reduce the temperature to keep things under 300°. There's enough mass here that a few short spikes won't ruin a pork butt. This is also a good reason to pick up a nice WiFi thermometer (I prefer the "GrillEye Pro). It could save your butt.

**TIP:** I like to smoke the butt on the rack with indirect heat for 6 to 7 hours. Cover it in tin foil for the remainder of the cooking process to help tenderize the Butt.

# BBQ SAUCE RECIPES FOR PULLED PORK

## ***VINEGAR-PEPPER SAUCE BBQ***

Whisk together 1 cup cider vinegar, 1 tablespoon brown sugar, 1 teaspoon crushed red pepper, 1 teaspoon salt, ½ teaspoon black pepper, and ½ teaspoon cayenne pepper.

## ***TOMATO SAUCE BBQ***

Whisk together 1½ cups ketchup, ¼ cup molasses, 3 tablespoons cider vinegar, 2 tablespoons Worcestershire sauce, ½ teaspoon salt, and ½ teaspoon pepper.

## ***MUSTARD SAUCE BBQ***

Whisk together 1 cup yellow mustard, ½ cup cider vinegar, ¼ cup brown sugar, 2 tablespoons Worcestershire sauce, 2 tablespoons hot sauce, ½ teaspoon salt, and ½ teaspoon pepper.