

Pulled Pork

Ingredients:

- Boston butt, bone-in
- Your favorite BBQ rub (recipe for Boogie rub on Web site)
- Yellow mustard
- Cheap white bread
- BBQ sauce (optional)

I use an electric Cookshack smoker for all my barbecuing, but use whatever you have available to you.



Apply a thin coating of mustard to one side of your butt. Get it on all 4 sides as well. Cover the mustard area with as much rub as you can pack on. Flip, and repeat the process on the other side of the meat.

Wrap the pork up in plastic wrap, and put it in the refrigerator for 24 hours.

Unwrap, and place in the smoker, along with 5 oz of wood (I like to combine hickory and pecan). Insert your probe thermometer, close the door, and set the smoker to 225°. I set the probe thermometer temperature to 199°, but you might like it less or more done. It's all a matter of personal taste.

Once your meat comes to temperature, remove from the smoker and double-wrap in foil immediately. If you're going to be eating in an hour or so, you're done. Let it sit for an hour. If you're not eating for a while longer than that, wrap the foil-wrapped butt in a beach towel and toss it in a cooler.

Pull your pork.

Serve on cheap white bread. I like to offer a wide variety of BBQ sauces for people to choose from, as well as extra rub for people to use.