



HICKORY SMOKED PORK SHOULDERS (BUTTS)

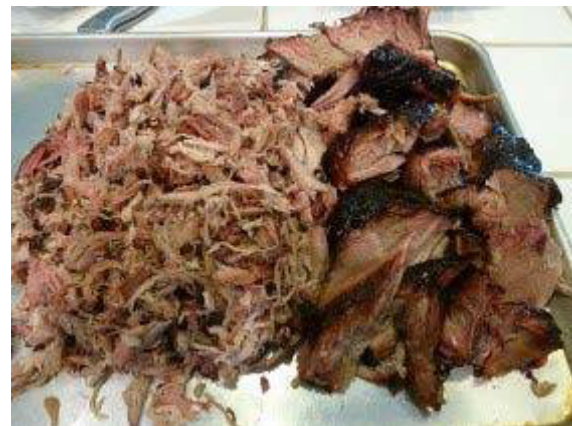


When possible, start with Cryovac Pork Shoulders/Butts. Trim the fat of the Butts down to 1/4" and to facilitate the cooking process, cut them to a size of 5 lbs. Rub/Season the Pork Butts with EVOO, Carolina Treet, Cheap Yellow Mustard, or your preferred glue. Liberally apply your favorite Pork Butt Rub. Wrap the Pork Shoulders tightly with plastic and refrigerate overnight.

Remove the Pork 1 hour before cooking to allow the meat to begin coming up to room temperature. Preheat your Wood Pellet Grill to 225°F with Gourmet BBQ Smoked Hickory or Northwest Apple pellets. For planning purposes, a 5 lb Butt at 225°F will take approximately 16-20 hours to reach an internal temperature (IT) of 200°-205°F and another 3-5 hours for the "Foil, Towel, and Cooler" (FTC) process.

Place the Pork Butt fat side down and BBQ Low-and-Slow at 225°F until the IT reaches 200°-205°F. Fat side down will provide a more pronounced bark and locks in those flavor profiles. Be aware that like a Beef Brisket your Pork Shoulder will experience the "Stall". The onset of the stall varies from 150°-170°F depending on the piece of meat (all Butts may act differently), the size, and your cooker. It may last as long as 6 hours before the temperature begins to rise again. Don't fret, this is normal. FTC for 3-5 hours.

Pulled/Shredded Pork Shoulders/Butts can be used in endless recipes ... Vacuum seal and freeze leftovers.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)