



Smoked Pork Butt

Ingredients:

- 1 (7-9 pound) bone-in pork butt (also called Boston butt)
- 1/4 cup your favorite BBQ rub
- 1/2 cup apple cider vinegar

Instructions:

1. **Prepare the Pork Butt:** Rinse the pork butt and pat it dry with paper towels. Apply your favorite BBQ rub liberally all over the meat.
2. **Prepare the Smoker:** Preheat your smoker to 225°F (107°C). Use a hardwood like hickory or oak for a classic smoke flavor.
3. **Smoke the Pork Butt:** Place the pork butt on the smoker grates, fat side up. Smoke until the internal temperature reaches 195-205°F (91-96°C). This will take about 10-12 hours.
4. **Wrap (Optional):** If you want to speed up the cooking process, you can wrap the pork butt in aluminum foil or butcher paper when it reaches an internal temperature of 160-170°F (71-77°C).
5. **Rest and Pull:** Once the pork butt reaches the target temperature, remove it from the smoker and let it rest for at least 30 minutes, wrapped in foil or a towel. Then, use two forks to shred the meat (pull it apart).
6. **Serve:** Serve the pulled pork on buns with your favorite BBQ sauce and sides.

Tips:

- Use a meat thermometer to monitor the internal temperature of the pork butt.
- Don't open the smoker too often, as this will let out heat and smoke.
- Save the rendered fat (drippings) for making sauces or gravies.
- For extra flavor, inject the pork butt with a marinade before smoking.

Additional Information:

- **Prep time:** 15 minutes
- **Cook time:** 10-12 hours
- **Resting time:** 30 minutes
- **Serves:** 10-12 people