



## SlowSmoked Pulled Pork Boston Butt

Oscar · 29/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

5 hrs 5 mins

### Description

This simple yet effective Boston butt recipe gives the pulled pork a mildly spicy and tangy flavor. The combination of smoke and moisture from the drip pan works very well for cooking the meat evenly and leaves plenty of juices within the meat itself. I've tried several different methods with Boston butt and this one is my favorite as well as a favorite among my friends. Give it a try and see if you like it and please don't be shy and leave some feedback. I usually serve with barbeque sauce and baked beans, throwing the fat chunks from the pulled pork into the beans to add a little extra flavor. Check out my Sweet and Spicy Cornbread Muffins recipe for a great side. Enjoy.

### Ingredients

- 5 tablespoons dark brown sugar - 4 ½ teaspoons garlic powder - 4 ½ teaspoons onion powder - 4 teaspoons paprika - 4 teaspoons seasoned salt (such as LAWRY'S®) - 1 tablespoon ground black pepper - 2 teaspoons ground cumin - 1 teaspoon ground cayenne pepper - 3 ½ pounds bone-in Boston butt roast - ½ cup spicy brown mustard - 1 cup pickle juice - ¾ cup olive oil - charcoal - 8 pounds fruit wood chunks for smoking
- or more as needed - 2 cups pilsner-style beer (such as Budweiser) - 4 ¼ cups water
- or as needed

### Instructions

1. Mix brown sugar
2. garlic powder
3. onion powder
4. paprika
5. seasoned salt
6. black pepper
7. cumin
8. and cayenne pepper together in a small bowl to make dry rub. Coat roast with spicy brown mustard. Sprinkle dry rub all over roast and work it into all the folds and creases. Combine pickle juice and olive oil in a small bowl. Preheat 5 pounds charcoal in a smoker according to manufacturer's instructions until white and flaming. Distribute 7 to 8 large wood chunks over the coals. Place a drip pan on top; pour in beer and enough water to fill the pan most of the way. Close smoker; bring liquid in the drip pan to a boil. Place roast on top and close smoker. Smoke roast
9. turning every hour
10. until browned
11. about 2 hours
12. adding wood chunks as needed to maintain the temperature at 350 degrees F (175 degrees C). Baste roast with pickle juice and olive mixture. Continue smoking
13. turning
14. and basting every hour
15. until an instant-read thermometer inserted in the center reads 175 degrees F (80 degrees C)
16. 2 to 3 hours more. Remove roast from smoker and wrap with aluminum foil. Let rest
17. about 30 minutes. Uncover roast and cut into chunks. Shred chunks into small strands; transfer to a large bowl. Squeeze strands with both hands repeatedly
18. mixing after each squeeze. Cook's Note Keep in mind that cook time and yield will vary depending on the amount of pork. Cook time is usually 1 1/2 hours per pound of pork. For 6 to 8 people
19. I use 3 1/2 to 4 pounds. Substitute vegetable oil for the olive oil if preferred. I use cherry
20. peach
21. or apple wood. Mesquite and hickory can also be used
22. depending on what's available and what you prefer.