



Smoked Pork Butt

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Easy

Servings

6 hrs 55 mins

Description

We make this smoked pork butt recipe every few weeks because we love pulled BBQ pork sandwiches. The pork just shreds apart after it's done and the smoky flavor is incredible. It's best to brine the meat overnight to help it retain moisture during smoking, but it's not necessary. Serve the shredded pork on buns with your favorite sauce. It's an authentic pit barbecue right in your own house.

Ingredients

— - 4 tablespoons packed brown sugar - 2 tablespoons ground New Mexico chili powder - 7 pounds fresh pork butt roast

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios If desired
2. soak the pork butt in a brine solution for at least 4 hours or overnight. There's a recipe for a brine on this site titled 'Basic Brine for Smoking Meat'. You should do this covered and in the refrigerator. Dotdash Meredith Food Studios Preheat an outdoor smoker for 200 to 225 degrees F (95 to 110 degrees C). Place a roasting rack in a drip pan. While grill preheats
3. in a small bowl
4. combine the brown sugar
5. chili powder and any additional seasonings to your taste. Dotdash Meredith Food Studios Apply this liberally to the meat and rub it in with your fingers. Dotdash Meredith Food Studios Place a roasting rack in a drip pan and lay the meat on the rack. Dotdash Meredith Food Studios Smoke at 200 to 225°F (95 to 110°C) for 6 to 18 hours
6. or until internal pork temperature reaches 145°F (63°C). Dotdash Meredith Food Studios Cook's Note If desired
7. you can brine your pork roast before smoking it. Try my Basic Brine for Smoking Meat
8. and soak pork in brine in a food-grade
9. non-reactive container
10. covered in the refrigerator
11. for at least 4 hours or overnight. I like to rub pork with a very spicy dry rub before I smoke it. I usually make up it each time
12. so it's always different. You can add additional seasonings to your dry rub as desired. For more flavor
13. add wood chips to your smoker. I use apple wood chips because we like the sweet
14. fruity flavor they give the pork.