Pulled Pork

~10 lb Boston butt (bone in) no trimming

1. Brine overnight:
    - 1 gallon water
    - 1 cup kosher salt
    - 1 cup brown sugar
    - 1/2 cup apple cider vinegar
    - 1 tblsp garlic powder
    - 1 tblsp onion powder
    - 1 tblsp cayenne
    - 2 tsp black pepper
    - 1 tsp #1 Instacure (pink curing salt)
2. Rub with yellow mustard and then pork rub
3. Smoke ~12 hours at ~230° with ~6oz hickory. Put water pan full of apple juice(optional)
4. Rest for at least 30 minutes and up to 4 hours

    I usually double wrap in foil then wrap in an old towel then put that in a cooler

    The meat is usually still at like 175° when I take it out after multiple hours

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