

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

Revision #3

Created 2021-08-10 16:31:32 UTC by Cody Nagel

Updated 2021-08-10 16:35:19 UTC by Cody Nagel