



Butt Rub Recipe

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Butt Rub Pulled Pork Recipe

5-7 lb. Boston Butt

1. Apply a generous amount of Butt Rub and massage thoroughly into meat.
2. Place in plastic food bag or sealable container. Refrigerate - overnight if possible.
3. Use your favorite wood for smoke flavor and cook at 225-250°F for approximate 1-½ hours per pound till you reach an internal temperature of 170-180°F.
4. Then wrap in heavy foil and continue to cook, taking the internal temperature to 190-195°F.

TIP: If you place the foil wrapped butt in a roaster pot or pan you can save the juices to re-mix with the meat after pulling.

After Cooking

1. Open the foil to let the steam out and allow the meat to cool down.
2. Pull with hand, fork or bear paw.
3. Re-season with **Butt Rub** to taste and add your favorite BBQ sauce to taste. If you saved the juices re-mix at this time.

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