



Smoked Pork Butt

Slowly roasted, humanely raised pork butt is a magical thing. In this recipe we highlight the natural rich flavor of the pork by cooking it without any salt or seasoning. Due to the marbling of humane pork, it tends to cook faster than commodity pork as the internal fat speeds up the process. By allowing the butt to slowly cool off in the insulated cooler the juices are better distributed, and the meat is easier to pull away from the bone. Taking the lightly seasoned meat to the table allows your guests to season as they need but first enjoy that simple BGE flavor!

INGREDIENTS

5 lb. [Pine Street Market Pork Butt](#)
1/4 cup of [Pine Street Market Sweet Cheeks BBQ Rub](#)
Kosher Salt
Your favorite Mop Sauce

PREPARATION

- Preheat your Big Green Egg or grill to 225°F, indirect heat.
- To the coals on the grill, add wood chips. Lay the butt on the grill, fat side up, and cook for 8 hours or until an internal thermometer reads 190°F.
- In an appropriate size insulated cooler, drop the pork butt as sharply as you can (this helps rattle the bone) and close the cooler. Allow the pork to rest for 1.5 to 2 hours.
- Using thick gloves, remove the bone from the butt, shred the meat, and lightly season with BBQ rub and salt. Transfer the pork and juices to a large platter and serve with mop sauce.

Cooking with Wood

When it comes to smoking or grilling with wood, we have some time-tested opinions to help you smoke the perfect meat. Just like salt or chilies, it is possible to overdo it with smoke and ruin the meat.

Remember to keep it simple!

- We recommend using wood chips or wood shavings. Pellets tend to burn too hot and you lose that subtle, sexy oil aroma from the wood. Chunks tend to start a fire and the bark burns bitter.
- How much? We start out smoking with just a handful of wood chips at the beginning of the cooking process. If you prefer a lot of smoke, add extra wood chips. If you only want a hint of smoke, add fewer wood chips. So many recipes should be treated as a launching point, a way to get you excited about a particular style of cooking, so play with wood chips and make these recipes your own, based on your taste preference.
- We never use mesquite or hickory wood for smoking. The flavor they impart is too strong and unfortunately, tastes like cigarettes and diesel fuel, overpowering the flavor of the food. If you are planning to cook with wood chips, stick with fruitwood such as apple or peach. If you want a little stronger smoke flavor, we recommend adding white oak or pecan to the fruitwood.
- Please, do not soak your wood chips in water. The extra moisture imparted by the water will create a barrier for the smoke reaching the meat.