

Bam Bam's Pork Butt Recipe



What you need:

- 6-10 lbs pork butt
- Rubs: Bam Bam's Picks - Plowboys Yardbird with a top layer of Smokin Guns Sweet and Heat
- Injection: Bam Bam's Picks - Butchers Pork Injection (optional)
- Clover honey
- Heavy Duty Aluminum Foil
- Spray Bottle
- Apple Juice
- BBQ Sauce: Bam Bam's Picks - Blues Hog BBQ Sauce
- Meat Thermometer
- Injector

Directions:

Preheat your smoker to 225 degrees. Pork Butt is pretty hard to mess up. This is a great meat for you novice cooks that are just learning. First thing to do is mix your injection. I like mixing my Butchers injection with Apple Juice, but water is just fine. To Prep the butt just trim some of the fat off of the top so the rubs can stick to the meat. I like to leave most of the fat on the bottom. Place the pork butt in a disposable aluminum foil pan and inject the meat in a grid pattern of one inch cubes. Be careful not to let the needle poke out the side or the bottom, this way the injection stays inside the pork. Once this is done, I cover it up and let it sit in the fridge for up to four hours. I don't season the meat until right before I put the pork on the smoker. Remove the butt from the fridge, be gentle with the pork so you don't squeeze out the injection. Pat dry the pork, then season all sides of the pork with the Yardbird, then to add a sweet layer, add the Smokin Guns Sweet and Heat. Now you are ready to place the pork on the cooker.

Once placed on the smoker, don't open the lid for a couple of hours. After 2 hours, you can baste the pork with apple juice every 45 minutes or so. Once the bark on the outside of the meat is set, I like using Harry Soo's scratch test. Meaning, once the bark doesn't just scratch off with your fingers, it is now time to wrap. If you want to be a little more scientific, I like to wrap at 160-164 degrees internal temperature. Pull the pork off and place it inside a large double layered sheet of heavy duty foil. I like to add about ¼ cup of apple juice, some more rub, and a few ounces of clover honey. Seal tight and put it back on the smoker. After a few hours, start checking the internal temp of the meat. I usually pull mine between 195 and 200 degrees. More importantly, make sure your thermometer slides through the different parts of the pork butt with ease, if there is still some resistance, leave it on the smoker until done.

Once you are finished, break the seal on the foil and place your pork in a cambro or cooler for an hour if possible. While the meat is resting, heat up your bbq sauce on the stove. Pull the pork out of the cooler and pull it. I personally like to add some sauce to the pulled pork, although it is not necessary. Serve and enjoy.