Smoked Pulled Pork

Abbey Hauser

Pork butt
Yellow mustard
White pepper
Meat Church Holy Gospel rub
Meat Church Holy Voodoo rub
Apple cider vinegar, in a spray bottle
Butter
Brown sugar
Your favorite BBQ sauce, for serving

Steps

1. Slather and season. Slather the pork butt all over with mustard. Hit it with a little white pepper, then coat it with your favorite seasoning, we like Meat Church Holy Gospel and maybe a little Meat Church Voodoo.

2. Let it sweat. Set the pork aside for 30 minutes so the rub sets up. Meanwhile, bring the smoker to 225°F.

3. Smoke to 160°F. Put the pork on the smoker at 225°F and cook until the internal temperature hits 160°F, spraying it with apple cider vinegar every so often.

4. Pull the pork and set it in a tin foil pan. Top with butter and brown sugar (measure with your heart), then cover the pan with foil.

5. Finish to 200°F. Put the wrapped pan back on the smoker until the pork reaches 200°F.

6. Shred and enjoy. Shred the pork and serve with your favorite BBQ sauce.