

Casey's Killer Smoked Pork Butt

Main Ingredients

- 10-12 lb Pork Shoulder
- Yellow Mustard
- Apple Cider Vinegar/Spray bottle
- 1 tbsp Black Pepper
- 1 tbsp Onion Powder
- 1 tbsp Garlic Powder

Rub Ingredients

- 1/2 cup Brown Sugar
- 3 tbsp Kosher Salt
- 2 tbsp Smoked Paprika
- 2 tsp Chili Powder
- 2 tsp Oregano
- 2 tsp Cumin
- 1/2 tsp Cayenne Powder

Notes: Best served on Hawaiian rolls with a little mustard and cole slaw

Directions

1. Let meat rest to room temp. While meat is resting, pre-heat smoker to 225 degrees.
2. Combine all dry rub ingredients in bowl and mix thoroughly. Set aside.
3. Trim excess fat from pork shoulder and using nitrile gloves, coat lightly all over with mustard.
4. Sprinkle rub mixture generously over entire pork shoulder.
5. Once smoker is at 225, put meat in smoker for approximately 8-12 hours, spritzing with apple cider vinegar every hour, until internal temperature reaches 195-200. Make sure to use a foil pan underneath meat to capture all the juices, you'll want those later! When it reaches 195-200 degrees, wrap in peach butcher paper (or aluminum foil if not available), return to smoker until internal temp reaches 210.
6. Pull from smoker and wrap in towel for 1 hr.
7. Grab some pork claws, pull apart, mix in remaining juices and enjoy!