



courtesy of Who Are Those Guys? BBQ Competition Cooking Team
<http://www.watgbbq.com/>

Pulled Pork BBQ

Ingredients:

1 7-9 lb boston butt (blade in)
2 cups pork injection (optional)
Mustard for slather (optional)
1 cup dry rub
1 cup apple juice
2-3 cups BBQ sauce (optional)

Directions:

Prepare your grill for indirect cooking. Maintain a temperature inside the unit of 230-250 degrees.

Trim excess fat from butt (don't we all wish?)

Inject butt (best if done at least 4 hours before rubbing)

Slather on mustard

Generously apply rub, in other words, rub your butt

Allow butt to stand while you grab a cold drink

Insert butt into cooker, drop wood chunks into heat source

Rotate occasionally to prevent burning

Continue cooking until internal temperature reaches 165-180

Wrap butt in foil adding 1 cup apple juice

Return to cooker (or oven) until internal temperature reaches 195-205 or until the butt feels right, in other words, here, you will need to feel your butt

Remove butt from cooker allow to rest for 2 hours before pulling (if you have time)

Unwrap Butt, pull or chop removing all bone and fat reserving meat.

Toss pulled meat with BBQ sauce and serve.

Prepare to be showered with compliments.