# PULLED BBQ PORK



**INGREDIENTS**:
1 Pork Butt 7-10 lbs
6-8 tbsp olive oil
3-5 tbsp mustard
2 tbsp red pepper flakes
3 tbsp Paprika
1 cup brown sugar
2 tbsp Onion powder
½ cup apple cider vinegar
½ cup apple juice
Sea salt and fresh ground pepper to
cover entire pork butt

This cheap and easy recipe is perfect to show off your skills as a smoked meat chef. It takes a very long time to cook a pork butt, however, once you prep the meat, there is little maintenance after that. The end result is perfect to add to anything from sandwiches to delicious pulled pork pizza.

Preparation:
1.  Wash the roast thoroughly with cold water and then pat dry.

2.  Mix the paprika, brown sugar, onion powder, red pepper flakes, dijon mustard, and olive oil together in a bowl. Rub this generously to cover the entire piece of meat and wrap or seal it in a bag. Let it marinate for 12-24hrs.

3.  Pull the pork butt out to let it come to room temperature.

4.  Make a 1:1 mixture of sea salt and coarse ground pepper and add generous layer all over the pork butt.

5.  Preheat your grill to 380 degrees and place the meat on fat side up. Cook like this for approximately 1 hr to really settle in that outer seasoning. Then turn the grill down to 225 degrees. Insert a meat thermometer exactly halfway into the thickest part of the roast, but do not touch the bone.

6.  Combine a mixture of apple cider vinegar and apple juice with a little bit of olive oil in a spray bottle. Spray the meat down about every hour or so to keep it moist.

7.  After about 5 hours of smoking, the internal temperature of the meat reaches ~160 degrees. Spray the meat down one last time with the apple juice mixture and wrap it up tightly with tin foil. Place the meat thermometer back in as close as you can to the same spot and put the meat back in your grill.

8.  Keep the meat on the grill until the internal temperature reaches 195 degrees. Carefully pull off your pork butt and let it rest for 30 minutes. Now it's ready to pull apart and serve!