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RED HEAD SMOKED PULLED PORK

Ingredients:

Pork Butt (we prefer bone-in)

Red Head Rub & All-Purpose Seasoning

Water

Apple Cider Vinegar or quick ***Eastern Carolina BBQ Sauce** for keeping the butt moist during the smoking process

Directions:

Rub butt with Red Head Rub at least 15 minutes prior to placing on the smoker (preferably longer; some folks like to rub and refrigerate overnight). Meanwhile, prepare smoker and monitor until it is holding at 225 degrees (F). Place drip pan in smoker under the grill grate and fill half way with water to help keep butt from drying out. Place butt on grill grate, add wood for smoking and close the grill. Monitor temperature and adjust to keep at 225. Smoke for 1-1/2 to 2 hours per lb. When bark is set, brush, baste, or mop butt with cider vinegar or Eastern Carolina BBQ sauce once per hour. Tightly wrap butt in foil for the last 2 hours. Internal temperature needs to be between 195 and 205 degrees (F) when done. Let butt rest (still wrapped in foil) for 45 minutes before removing bone and pulling/shredding. Make sure all of the accompanying juices get mixed in!

Optional:

Once the pork has been pulled/shredded, feel free to evenly sprinkle with Red Head Rub and toss to blend!

***Eastern Carolina BBQ Sauce** - Thoroughly mix together a cup of white or cider vinegar; a pinch of each: salt, red pepper flakes, garlic powder; 2 pinches black pepper; 2 t ketchup and a lemon slice (not a wedge). Save unused portion to enjoy on, or mixed into, the pulled pork!