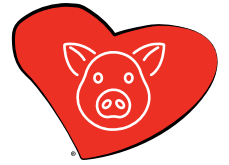


COMPETITION-STYLE PORK BUTT



WHAT YOU NEED

Meat

1 (7-10 lb) Boston butt

Injection

2 cups pork stock

2 tbsp salt

4 tbsp raw cane sugar

Rub

2 tbsp coarse kosher salt

6 tbsp Dizzy Pig Crossroads seasoning or favorite salt-free seasoning blend

2-6 chunks of your favorite dry smoke wood (hickory is a natural for pork)

½ cup pork stock

Yield: 15-20 Servings

Cook Time: 10-12 Hours

PREPARATION

1. **Meat:** Look for the side of the pork butt that contains a fat cap. Leave the fat cap on but trim the excess fat, silver skin and membranes from the rest of the pork butt. Optimally, you want the rub to build a crust on the meat itself, so make sure to trim everything and expose the meat.
2. **Injection:** Combine all the ingredients in a bowl and stir until thoroughly combined. Place the pork butt into a disposable aluminum pan and prepare to inject. Ideally, you want to inject the mixture into all sections of the pork butt.
3. It is best to punch a hole in the surface of the meat and insert the injector needle at an angle. Push the needle as far as it will go into the meat. As you withdraw the needle, squeeze the injector to release some of the liquid. Just before you pull the needle all the way out, re-insert it at a different angle, so you can inject liquid into a different section of the pork butt. The fewer holes you punch into the meat, the better. Repeat injecting at different angles until all of the injection mixture is used. Re-inject any excess liquid that collects in the pan.
4. **Rub:** Using a paper towel, pat the surface of the pork butt dry. Apply a light dusting of coarse kosher salt all over the butt, and then apply a heavy coating of Dizzy Pig Crossroads (or your favorite Dizzy Pig blend). Using your hands, press in the rub until the entire butt is covered. Cover and rest for at least 30 minutes and up to 3 hours
5. Preheat your grill/cooker/smoker with charcoal and hickory chunks, to 240°F with an indirect setup. (Place a drip pan between the meat and fire.) Wait for the smoke to turn blue, thin and make sure it smells good. Strong smoke can overwhelm the flavor of your pork and make it very dark in color.
6. Place the pork butt in your cooker fat-cap down (assuming your heat is coming from below). Cook for 8 to 9 hours, or until the exterior has a rich brown crust, and the temperature in the center of the butt is approximately 165°F to 170°F.
7. Remove the meat from your cooker and double wrap it in heavy-duty aluminum foil. Then add your pork stock. For a little extra layer of flavor, finely grind a couple of teaspoons of Dizzy Pig Crossroads seasoning and add it to the pork stock.
8. Return to your cooker and cook until the meat reaches 195°F internal temperature in the center, about 2 to 4 hours. Check for tenderness. The meat should wiggle a little like gelatin, and be very tender to your temperature probe. If it's still not tender, return the foil-wrapped butt to your cooker and cook for 15 more minutes, repeating the tenderness check. It is not uncommon to need to cook to an internal temperature of 200°F or 205°F.
9. When fully tender, remove the pork butt from your smoker and cover with towels, a blanket or place in the cooler to rest for at least 1 hour and up to 4 hours. Pull, shred, chop or chunk to your preference. Add salt and a fine ground rub to taste.