



serving size: 12–15 | **prep time:** 30–45 minutes | **cook time:** 5–6 hours | **cut:** pork butt | **method:** smoking

sweet ‘n seasoned bbq pulled pork

Feel like a true pitmaster with this versatile recipe that can be enjoyed on its own or with nachos, tacos, sandwiches and more.

INGREDIENTS:

1 *Chairman's Reserve*® bone-in pork butt
½ cup Big Poppa's Pork Prod Injection
½–¾ cup Big Poppa's Sweet Money Championship Rub
½–¾ cup Big Poppa's Jallelujah Jalapeño Seasoning Salt
4 to 5 tablespoons Big Poppa's Happy Ending Rub
16 oz water
¼ cup brown sugar
3 to 4 tablespoons clover honey
½ cup apple juice
¼ cup Granny's BBQ Sauce

DIRECTIONS:

1. Preheat smoker or oven to 275°F. Trim some fat from the pork butt, leave the majority of the fat cap on the bottom (bacon side).
2. Mix 16 oz of water with ½ cup Big Poppa Smokers Pork Prod Pork Injection in 32 oz Nalgene bottle (or similar) — seal the lid and shake to mix thoroughly.
3. Fill injector and inject pork with the solution — starting on the side, going to the fat/bacon side, then in the money muscle/end.
4. Season all sides thoroughly with Big Poppa Smokers Sweet Money Championship Rub, pat the rub into the meat. Let the rub "sweat" into the meat to create a sort of dry brine — it will get shiny once all the large salt are melted in.
5. Place pork butt in the smoker/oven. Monitor temperature until it reaches an internal temp of 155°F, remove.
6. Take two sheets of heavy duty foil, place pork butt on top of them.
7. Sprinkle brown sugar on top, then add a drizzle of honey and season with Big Poppa Smokers Happy Ending Finishing Rub. Carefully pour apple juice around the pork butt. Tightly double wrap pork butt in foil.
8. Place foiled pork butt on the smoker for a couple hours, or until internal temp is anywhere from 195°F to 205°F.
9. Carefully remove foiled pork butt from smoker and place into a deep pan (disposable aluminum half pans work best). Do not remove foil.
10. Wrap with a thick beach towel or blanket and let it rest for 2 hours.
11. While still in the pan, remove towel and unwrap foil. Transfer pork butt to another pan — make sure to reserve the juices from the foil in the original pan.
12. Remove the bone from the pork butt — it should slide out easily but pork will still be very hot — wear double cotton hot gloves with nitrile food gloves on top, or high heat BBQ gloves.
13. Start breaking apart/pulling pork into chunks. Season lightly with more Big Poppa Smokers Happy Ending Finishing Rub.
14. Take about ¼ to ½ of the reserved cooking juices and drizzle over pulled meat to rehydrate — mix throughout the pork. Lightly drizzle Granny's BBQ Sauce on pulled pork (if desired), mix. Serve.

servings: 1/15 | **calories:** 220 | **total fat:** 11g | **sodium:** 1080mg | **total carbohydrate:** 14g | **protein:** 16g