





Good Brisket Rub

3 parts coarse ground black pepper

2 parts kosher salt

1 part granulated garlic

0.5 to 1 part celery seed (to taste)



Pulled Pork Rub Recipe:

3/4 cup brown sugar
2tbsp kosher salt
3 tbsp coarse black pepper
1 tbsp celery seed
2tbsp smoked paprika
1.5 tbsp granulated garlic
1.5 tbsp onion powder
2. tbsp chili powder
1 tbsp crushed red pepper flakes

Cook instructions:

- Heat smoker to 250-275F
- Get 1 large Pork Butt aka Boston butt aka Pork shoulder
- Remove meat from wrap, pat dry with clean paper towel
- score the fatty side about 0.5 inches deep
- apply spicy brown mustard to the meat (to act as a binder, letting the spices stick easier).
- starting with the meat side (bottom) generously apply the rub to all sides.
- let sit for a 15-30mins to let meat "sweat" ----this step is optional.
- when the smoker is to temperature, put the meat on the smoker with the fat side up
- after about 3 hours, the crust should start to set (should not be tacky/sticky when you touch it).
- once the crust sets, spray every 1-1.5 hours with 50/50 mix of apple cider vinegar and water to prevent crust from drying out.
- when internal temp hits 165F, place in an aluminum tray and cover tightly with foil. Return tray to heat and continue cooking until the temperature probe slides in with very little resistance (internal temperature is around 200-205F). Alternatively, the meat can be wrapped in butcher paper instead of aluminum foil.
- drain excess juices into bowl, then place the meat in a cool oven (or well insulated cooler) to rest for at least 1 hour, but longer if needed.
- After the meat rests, shred. Add some of the drained juice for more flavor, and sprinkle in excess rub if needed.