



All-in Pulled Pork

Anyone can smoke a pork butt, right? Well, this is our pull-no-punches, spare-no-tricks version, because good enough isn't good enough anymore, son! Injection? Check! (Ginger ale, anyone?) Two rubs? Check! (Layered, please.) Bacon grease in the wrap? Are you serious?! (We're serious.) Whenever you're ready to go all out, we're all-in!

Yields 10–12 sandwiches.

Preferred Smoking Fuel

- Cherry [logs](#) or [chunks](#)
- [Hickory pellets](#)

Ingredients

- 1 bone-in pork butt, 8–10 pounds
- [Heath Riles Honey Rub](#)
- [Killer Hogs Hot Rub](#)
- 2 heaping tablespoons [Bacon Up bacon grease](#)
- Water, for spritzing
- [Blues Hog Champions' Blend sauce](#), for serving

Injection Ingredients

- 3/4 cup ginger ale, chilled
- 3/4 cup apple juice, chilled
- 1/4 cup Blues Hog Pork Marinade Mix

The Preppin'

1. Ten or twelve hours before smoking the pork butt, add the ginger ale, apple juice, and injection powder to a small pot and stir well, until the injection powder is completely dissolved.
2. Next, inject the pork butt: we use a two- or three-inch grid pattern on the top (meat side) of the butt, for a total of nine injection sites. Inject about 1-1/2 ounces in each spot.
3. Pat the surface of the pork butt with paper towels, then apply a medium coat of [Honey rub](#) to the butt, lightly patting it into the meat.
4. Wrap the butt tightly with plastic wrap and return it to the refrigerator.
5. One hour before you begin smoking, preheat your smoker to 210° F if using a pellet smoker or 225° if using a charcoal or wood smoker.
6. If using a charcoal smoker, add several chunks of wood to the fire twenty minutes before adding the meat.
7. Fifteen minutes before you begin smoking, remove the pork butt from the refrigerator and discard the plastic wrap. Apply a light coat of [Hot rub](#) to the butt, lightly patting it into the meat. Let the pork butt sweat at room temperature for fifteen minutes.

Smoke Show!

1. Spray the smoker grate with cooking spray, then put the pork butt on the grate, fat cap down.
2. After four hours in the smoker, mist the pork butt with water; repeat this at the eight-hour mark.
3. When the butt reaches an internal temperature of 165–170°, remove it from the smoker, put two heaping tablespoons of Bacon Up bacon grease on top of the butt, then wrap it tightly in heat resistant plastic wrap. Next, wrap the butt in two layers of heavy-duty foil and return it to the smoker, fat cap down. This internal temperature will be reached after about twelve hours if smoking at 210° or about ten hours if smoking at 225°.
4. Increase the smoker heat to 250° and continue smoking for about two or three hours longer, to an internal temperature of 202–205°.

The Homestretch

1. Put a towel in the bottom of an empty cooler to protect it from the heat, then remove the pork butt from the smoker. Without removing the wrap from the butt, put it on a pan or on a small baking sheet. Cover it tightly with more aluminum foil, then set the pan in the cooler. Lay a second towel over the meat, close the cooler lid, and LEAVE IT SHUT!
2. Let the butt rest for 1-1/2–3 hours, then remove the foil and plastic wrap. Discard the bone and the fat cap, then coarsely pull the pork by hand, wearing heat-resistant gloves or using Bear Paws. You're looking for pulled pork, not pulverized pork! Lightly pick through the pulled meat, discarding any fatty bits or gristle.
3. Serve with sauce on the side, please!
4. Store any leftovers in a covered container in the refrigerator for up to five days, or in the freezer for up to three months.

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