



## “OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

# World Championship Pork Butt

Serves: 10-12

Cook Time: 8-9 hrs

*A Pork Butt is on my top five list of favorite things to BBQ. It is amazingly easy to cook and is knock your socks off good. The mistake most people make is cooking it for too short of a time resulting in it being tough, or they overcook it and dry it out. The secret is to get it to the perfect internal temperature and hold it there for 1 hour. Then it is critical to let it set at room temperature for at least one hour in the foil. All that juice in the foil will start soaking back into the butt to make it tender and juicy!*

### Ingredients:

1 Pork Butt 7-10 lbs.

12-ounce bottle of spicy brown mustard

Oklahoma Joe's Hog Rub and Yard Bird Seasoning

**Recommended Wood(s): Pecan, Hickory or Oak**

### Directions:

- Fire up your Grill/Smoker as per the instructions in the manual.
- Make sure to build the fire next to one side of the grill, or in the Firebox so that you cook with indirect heat.
- Rub the mustard all over the butt liberally
- Liberally apply Hog Rub.
- Once charcoal is ready to cook on, add a few wood chunks to the fire.
- Cook butt (unwrapped) at 250°F to 275°F using indirect heat and smoke for 4 hours flipping once. Make sure butt is positioned away from the coal bed, near the smoke stack. Add charcoal and wood as needed to maintain cooking temperature.
- After butt has cooked 4 hours, wrap butt in foil.
- Continue to cook for approximately 4-5 hours at 275 to 300 degrees until butt has reached an internal meat temperature of 190 or above and been there for 1 hour. This will really make the butt tender.
- Pull butt from cooker and let rest at room temperature for 1 hour before pulling and serving. The easiest way to pull pork is to use two pairs of tongs. Remove the blade bone then pull the pork. It is just like tossing a salad with tongs.
- **Make sure that butt reaches a minimum internal meat temperature of 190F.**