



## Carolina Pulled Pork “Samitches”

### Ingredients

- 8 – 10 lb bone in pork butt
- Yellow mustard
- 2 tablespoons Spicey honey
- 7 tablespoons Bacon Up Bacon Grease
- ¼ cup brown sugar
- Meat Church The Gospel BBQ rub Meat
- Church Honey Hog Hot BBQ rub

### Prepare Your Smoker

1. Prepare your smoker at a temperature of 250 degrees with a combination of hickory and cherry.
2. For this recipe we used the Pitts & Spitts Maverick 1250.

### Pork Butt Prep

1. On the fat cap side of the butt, score the fat diagonally in a one-inch grid pattern.
2. On the meat side of the butt remove any excess fat or bone shards you may come across.
3. On the end of the butt, opposite the bone, carve along the fat line to remove the vein between the money muscle and the shoulder.

### Seasoning the Pork Butt

1. Apply a light layer of yellow mustard to all sides of the butt to allow the seasoning to stick to the meat.
2. Season all sides of the pork liberally with Meat Church The Gospel BBQ rub.
3. Allow the pork butt to "sweat out" for 30 minutes, which indicates the seasoning has adhered and is pulling out moisture.

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## The Cook

1. Place the butt directly on the grate, fat side up.
2. Spritz the butt every hour with a 50/50 combination of apple cider vinegar and apple juice.
3. When the pork butt reaches an internal temperature of 160 degree, remove from smoker and place in a disposable aluminum pan.
4. On the top of the butt, add brown sugar, spicy honey, bacon grease, and a healthy dose of Meat Church Honey Hog Hot BBQ rub.
5. Cover the pan tightly with heavy duty aluminum foil and return to smoker.
6. Continue cook until the butt is probe tender and reaches an internal temperature of 203 degrees.
7. Remove the pan from the smoker and allow the butt to rest for 1 - 2 hours in a cooler or a 150-degree oven.

## Final Prep

1. Using a pair of bear claws, move the butt to a separate pan.
2. Remove the blade bone from the butt and discard. Bone should come out clean.
3. Pour the juice from the rested butt into a fat separator and set aside.
4. Using the bear claws or gloved hands, pull the butt apart, removing any excess unwanted fat or gristle.
5. After the fat has separated, pour just the jus (not the fat) back into the pulled pork.
6. Add a dusting of Meat Church Honey Hog Hot and mix thoroughly.

## Build Your Caroline Pulled Pork "Samitch"

1. Add a heaping amount of pulled pork to your bun.
2. Drizzle a desired amount of Hogfather Carolina BBQ Sauce on the pork.
3. Top with Carolina Hog Slaw.
4. Add the top bun and let the party in your mouth begin.