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### **Butt Rub Pulled Pork Recipe**

#### **5-7 lb. Boston Butt**

1. Apply a generous amount of Butt Rub and massage thoroughly into meat.
2. Place in plastic food bag or sealable container. Refrigerate - overnight if possible.
3. Use your favorite wood for smoke flavor and cook at 225-250°F for approximate 1-½ hours per pound till you reach an internal temperature of 170-180°F.
4. Then wrap in heavy foil and continue to cook, taking the internal temperature to 190-195°F.

**TIP: If you place the foil wrapped butt in a roaster pot or pan you can save the juices to re-mix with the meat after pulling.**

#### **After Cooking**

1. Open the foil to let the steam out and allow the meat to cool down.
2. Pull with hand, fork or bear paw.
3. Re-season with **Butt Rub** to taste and add your favorite BBQ sauce to taste. If you saved the juices re-mix at this time.

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