

Slap Yo Daddy Bone-In Pork Butt

We've won over 10+ first place awards in Pork so that's a meat we know how to cook well. When you taste our pulled pork and close your eyes, you'll be transported to a state called "Hog Heaven". Our Slap Yo Daddy meat rub is the secret as it has the right amount of sweetness, saltiness, and heat to transform a pork butt into something that melts in your mouth. A great way to eat it is in a pork slider sandwich with coleslaw and dripping in BBQ sauce. I highly recommend bone-in as the big blade bone really imparts flavor. Ever wonder why all recipes for soup stock involves using bones? Notice how there are never any boneless soup recipes? If you can't find bone-in, then boneless is also OK; just make sure it's more than 6 lbs and you tie the boneless butt with kitchen twine to prevent it from coming apart during the cooking process.



Ingredients

One 7-10 lb bone-in pork butt (as a bit of trivia, the pork butt is actually the pork shoulder and is technically called the Boston Butt. Because “Boston Butt” is a handful to say, it was shortened to just “butt”. The actual butt of a hog is called the ham)

1 cup Slap Yo Daddy Meat rub (your choice of original, lower sodium, with MSG, or Hot)

Pork Injection

2 cups apple juice

1 ¼ cup of white granulated sugar

3 tablespoons table salt

¼ cup of white vinegar

2 tablespoon of your favorite hot sauce

Wrapping Mixture

1 stick butter (salted or unsalted are both fine)

1/2 cup light brown sugar

½ can your favorite beer

2 tablespoons of your favorite hot sauce

2 tablespoon Thai Red Sweet Chili sauce (skip this if you can't find it)

Heavy duty aluminum foil

BBQ Sauce

1 cup of your favorite BBQ sauce

¼ cup agave nectar (dark colored variety)

2 tablespoons of your favorite hot sauce

¼ cup apple juice

Recipe

1. Preheat your indirect smoker to 250 degrees. Add 2-4 tennis sized wood chunks to your smoker (I like to combine 50-50 apple with hickory for my pork butts). Toss the wood onto the hot coals only after you put the butts in. Maintain a steady stream of smoke the first 6 hours by adding wood chunks and adjusting your fuel and vents to maintain 250 degrees.
2. Trim excess fat from pork butt but keep the fat cap on. Place in disposable aluminum foil pan and inject the pork in a grid pattern with the pork injection using a meat injector.
3. Apply a medium-thick layer of SYD rub all over the butt; about 1 cup per 9 lb butt; less if your butt is smaller.
4. Let it sit overnight in the refrigerator if possible. Place butt fat-side down into 250 degree smoker straight from the fridge so the meat is very cold. This will aid in developing a nice smoke ring.

5. Do not open the smoker for 5 hours. After 5 hours, test that the crust has set by scratching the surface with your fingernail. If the crust has not set, the rub will come off in your nail. Check back in ½ hour increments until the bark has set (it will take about 5 ½ to 7 hours)
6. Tear off two sheets of heavy duty aluminum foil long enough to wrap the butt.
7. Remove butt once crust has set and place it meat side up in the middle of the aluminum foil.
8. Mix the mopping liquid except the butter. Pour moping liquid over butt. Cut the butter lengthwise in half and place on top of butt. Tightly wrap the butt in foil and keep the seam high to avoid liquid leaking out of the foil pouch. Return to smoker
9. Check back in 1 hour and use an instant read thermometer to probe it in several places. You want to remove it when it is around 195 and when the probe goes in easily into the meat. This can take between 1-3 hours after the butt has been foiled. Be sure to cut the foil to vent the butt to prevent overcooking after you remove it.
10. Combine ingredients to make BBQ sauce.
11. When butt is done, remove from smoker and let rest for at least 1 hour to tighten up the butt and for it to reabsorb the pork au jus.
12. Shred, chop, pull, or slice the butt. Apply BBQ sauce as you prefer. I prefer to use the pork au jus at the bottom of the foil
13. Serve it as a pork slider sandwich with a bit of coleslaw.