

# Texas sugar SMOKED PORK BUTT

*Low, slow and long makes for the most delicious pull apart Pork Shoulder. Amazing served in its' juices as is or piled high on a bun with sauce and coleslaw.*

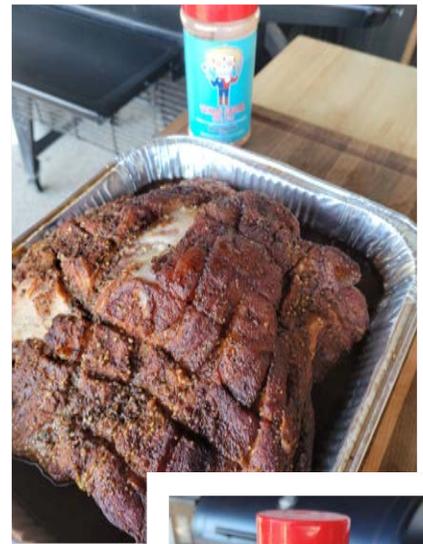
*Prep time: 30 mins | Smoke Time: 7 hours (5 smoke 2 covered) \* | Smoker Temp: 250 F  
\*These times are based on a 10 lb Pork Shoulder*

## **INGREDIENTS:**

- 10 lb Bone-In Pork Shoulder Roast
- **Meat Church Texas Sugar BBQ Rub**

## **DIRECTIONS:**

- Preheat wood pellet smoker to 250 F.
- Prepare the Pork Shoulder by lightly scoring the fat cap.
- Season generously with **Meat Church Texas Sugar** and allow to rest for approximately 30 mins.
- Place the Pork Shoulder directly onto the smoker grate and allow to smoke for approximately 5 hours (this was for a 10 lb shoulder). Time will vary depending on the size of the roast you are smoking. Although we were going more for the colouring, we pulled it at 170 F.
- After smoking, remove the Pork Shoulder to a foil pan and add a bit more of the **Meat Church Texas Sugar BBQ Rub** all over the roast.
- Tent tightly with foil and return to the smoker. Probe and allow to cook until it reaches an internal temperature of 200 F.
- Remove from smoker, pull apart and enjoy!



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