

TONY'S

• MEATS & MARKET •

Smoked Pork Shoulder

READY TIME 6.5 hours **PREP TIME** 30 minutes - 24 hours

EQUIPMENT

- Meat smoker
- Leave-in meat thermometer
- Aluminum foil for wrapping meat

INGREDIENTS

Pork Shoulder Roast:

- 6-8 lbs pork shoulder/butt
- 1/3 cup of Tony's KC BBQ Rub
- Applewood chunks or soaked applewood chips (we use applewood chips for our pork)

PREPARATION

1. Trim most of the heavy fat from the pork shoulder leaving only a 1/4 inch of fat.
2. Cut the pork shoulder into 3-4 equal pieces if you like more bark (the flavorful, crunchy seasoned parts) or leave whole, if you prefer.

IMPORTANT: If you cut the pork shoulder into pieces, the cooking time is effectively cut in half. Take care not to overcook!

3. Generously season the pork shoulder with the Tony's KC BBQ Rub. Save the rub that falls off the roast for the next morning. Refrigerate overnight if possible. This process is called, "dry brining" and helps to give the salt in the rub time to penetrate and season the meat.
4. Preheat your smoker to 225° F and ensure it holds the temperature steady between 225°-250°.
5. Moisten the meat with a little bit of water and add the rest of the dry rub reserved from the day before.
6. Insert the leave-in meat thermometer into the thickest part of the pork shoulder, if using.

TIP: A leave-in meat thermometer is a great investment to monitor your cooking progress without opening the smoker lid which releases heat.

7. Add the pork shoulder to the smoker and wait for the smoker temperature to return to 225°.



Pork Shoulder Braising Sauce:

- 1 cup apple juice
- 1/4 cup apple cider vinegar
- 3 Tbs Tony's KC BBQ Rub

8. Add 4 oz of soaked wood chips to the smoker every 30 minutes for the first two hours of cooking.

TIP: Only add wood chips/smoke for the first two hours of cooking to not overpower the flavor of the meat.

9. Do not open the lid during cooking. Each time you open your smoker, you are adding 30 minutes to an hour of cook time!
10. When your pork shoulder reaches 150° internal or you are at 3 hours of cooking, you will encounter what is called, "the stall." At this point, wrap the pork shoulder in foil and add some of the Pork Shoulder Braising Sauce.
11. Maintain smoker temperature of 225°-250° and continue to cook for an additional 2 hours for a total cooking time of 5 hours.
12. At the 5 hour mark, unwrap the pork shoulder and continue to cook at 225°-300° for another hour or until the internal temperature has reached 195°. When the pork shoulder is ready, it should be tender and easily pulled apart.
13. Take pork shoulder off smoker when you have determined it is done. Wrap meat in aluminum foil and allow to rest until cool enough to handle. Pull apart pork shoulder while meat is still warm, discarding any extremely fatty parts.
14. Season liberally to taste with Pork Shoulder Braising Sauce. Taste and serve with plenty of Tony's Bold & Smoky BBQ Sauce and our delightful brioche buns or slider rolls.

PAIRS WITH Tony's Bold & Smoky BBQ Sauce

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