

# Smoked Rubbed Pork Butt



You should make this the day before you want to serve it, but it's sooo worth the time and effort!

Serves 12

Modified recipe from: [www.smoker-cooking.com](http://www.smoker-cooking.com)

2 ~ 5 pound pork butts		1/4c beer
	2T ground cumin	
3T pickling salt		2T brown sugar
	2T sugar	
3T black pepper		1/2t cayenne pepper
	<b>SAUCE:</b>	
3T paprika		1/2t black pepper
	1c apple cider vinegar	
2T garlic powder		

Make sauce 24 hours before you want to smoke the pork. Mix together all sauce ingredients and stir until sugar is dissolved completely. Refrigerate until ready to use.

Mix together pickling salt, black pepper, paprika, garlic, cumin and sugar. Rub the pork butts thoroughly with the vinegar sauce and then rub all over with spices. Allow pork to rest 2 hours at room temperature.

Heat smoker to 215. Place pork butts in smoker, fat side up. After smoking for 5 hours, baste with vinegar sauce every hour.

Smoke until internal temperature reaches 190. Remove pork from smoker, wrap in foil and allow to rest 1 hour.

Pull pork, add some more vinegar sauce to taste and serve.

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