

# Smoked Rubbed Pork Butt



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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
3T pickling salt	2T ground cumin	2T brown sugar
3T black pepper	2T sugar	1/2t cayenne pepper
3T paprika	<b>SAUCE:</b>	1/2t black pepper
2T garlic powder	1c apple cider vinegar	

Make sauce 24 hours before you want to smoke the pork. Mix together all sauce ingredients stirring until sugar is completely dissolved. 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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**Debbie Spangler ~ Certified Personal Chef**

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