



Gary's Perfect Pork Butt

Trim all visible fat from the outside of your Pork shoulder/butt.

Mix 3 tablespoons of Curly's KC Magic rub with 2 cups apple juice, bring to a simmer and cool, strain and inject the pork thoroughly, pat dry and cover with the KC Magic. Place in large plastic bag and refrigerate overnight.

Place in the MAK set on smoke, or in your smoker. Smoke for 2 hours, If in a different smoker. Raise temp to 250 and cook until the center of the Pork reaches 165.

Remove from smoker and place in a large deep heatproof pot. It should be large enough that the pork Butt does not touch the sides. Pour Sangria soda (or the real thing) in the pot until it is about ½ inch deep. Cover tightly with foil and place back in the smoker until using a probe, the meat is like butta. Remove from the smoker and let sit for ½ hour.

Remove the butt carefully and pull it apart removing and discarding any fat. Separate the fat from the juices and place shredded meat back in the reserved juice.

Use Trilby's mild Marionberry BBQ sauce on the side.

I like to serve it on a large roll piled with the Cole Slaw of your choice (usually a long shred so that it isn't too messy) Yes, pulled Pork and Cole Slaw on the sandwich.

ENJOY!