



Recipes by Peter

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BBQ SMOKED PORK PERFECTION!

INGREDIENTS

- * 1 4 LB Boneless Pork Butt
- * 2 Tablespoons (or more) of the Rib Seasoning of Your Choice. I used Kinders Brown Sugar Seasoning because I like the flavor. Use what you like.
- * BBQ Sauce of Your Choice (I used Head Country brand)



DIRECTIONS:

This BBQ Smoked Pork Butt is EASY TO PREPARE and super delicious on a sandwich (or by itself for that matter.)

With this recipe I put the rub on the pork and let the pork sit overnight in the refrigerator.

The next morning, I pulled the pork out of the refrigerator and let it sit for about an hour to come to room temperature.

I cut the pork butt in half horizontally so that the pork would cook faster. I put more rub on the now exposed part of the pork that I just cut.

I then put a wireless temp probe into the meat.

I turned on the Ninja Woodfire Grill and set it to the smoker section. I set the temperature to 275 degrees and the time to 4 hours (default.) I put the pellets in the grill and let the smoker go through its initial heat up process, which takes about 15-20 minutes.

I then set the pork on the grill and waited until the temperature probe showed the pork was at 165 degrees.

I tuned off the grill and turned the grill back on, now to the bake setting, temperature at 350 degrees and set the time for two hours.

I then took the pork off the grill, placed sheets of foil on the counter and poured a bit of BBQ sauce on the foil and then set the pork on top of the BBQ sauce. I poured more BBQ sauce on top of the pork.

I then wrapped the pork in the foil and set the pork back onto the grill and baked the pork until the temperature rose to 205-210 degrees.

I then brought the pork back in from the grill and let the pork rest for about an hour.

I then sliced the pork, added a bit more BBQ sauce and then enjoyed the perfect smoked pork butt on some large hamburger buns.

Enjoy!

Peter