



## Smoked Pork Shoulder

### **Servings: 10**

Preparation Time: 15 minutes

*Start to Finish Time: 8 hours 15 minutes*

**Start to Finish Time does NOT include overnight prep.**



*I AM SO GLAD THAT I BOUGHT A SMOKER!!! This is a worthwhile all day process. However, the end product is fantastic! The meat has a perfect bark and shreds nicely. The smoked taste is not overbearing but flavors all of the meat.*

**8 pounds pork shoulder (butt), boneless (8 pounds)  
(see NOTES)**

**1/4 cup pork rub (any quality pork rub)**

**1/4 cup yellow mustard**

**SPRAY MOP (mix in a spray bottle)**

**3/4 cup apple cider**

**1/4 cup vegetable oil**

**SUGGESTED WOOD FOR SMOKING:** Hickory and Apple

**NOTE:** Purchase a pork shoulder that weighs roughly 8 pounds. I have found that larger shoulders may be a little bit harder to smoke because the outer meat may dry out before the inner meat is done. Larger shoulders also take longer to smoke.

**TIP:** Remember to use a good BBQ mop (or spray mop) during the smoking process to add moisture, flavor and to help tenderize the meat.

*Serving Ideas: The best way to eat the shoulder is to make pulled pork sandwiches. Smoked pork shoulders will literally fall apart, and making a pulled pork sandwich is fairly simple. Shred the smoked pork shoulder with a couple of forks to prepare the meat for the sandwich. The sandwich basically consists of a hamburger bun, the pulled pork, some good BBQ sauce (such as Espresso BBQ Sauce: see recipes; Sauces), a few onion slices, coleslaw, or whatever else you think will taste good.*

**8/9/2015: Made pork sandwiches with the espresso BBQ sauce better than a restaurant.**

*Per Serving (excluding unknown items): 609 Calories; 40g Fat (60.8% calories from fat); 52g Protein; 6g Carbohydrate; trace Dietary Fiber; 173mg Cholesterol; 613mg Sodium; 4g Total Sugars; 2mg Vitamin D; 38mg Calcium; 2mg Iron; 27mg Potassium; 556mg Phosphorus. Exchanges: .*

**PREP THE PORK SHOULDER (overnight):**

The night before you are going to smoke the pork shoulder, apply a thin layer of yellow mustard. Any brand will work fine.

After you apply the mustard, completely coat the shoulder with a good pork BBQ rub (such as Adam's Rib Rub). Pat the rub into the shoulder to make it stick better.

Wrap the shoulder in plastic wrap, and refrigerate over night.

**READY THE PORK SHOULDER (1 hour):**

Take the pork shoulder out of the fridge about 1 hour before you are going to put it on the smoker.

**SMOKING THE PORK SHOULDER:**

Preheat the smoker to 230°F.

Prepare an even mixture of Apple & Hickory wood chips.

Place the pork shoulder, fat side up, in the smoker and let it smoke for about one hour (the fat will render and keep the pork shoulder moist). Do not turn or flip the shoulder during the cooking process. Leave it alone to prevent disrupting the bark that is forming.

Apply a good spray mop to the pork shoulder after the first hour of smoking (the apple cider helps to tenderize the meat).

Keep the outside of the shoulder moist while smoking by applying the mop about every 45 minutes or so after that.

Smoke the pork shoulder for about 1 hour per pound, or until the internal temperature of the thickest portion of the shoulder is 180°F (If I want pulled pork, bring the temperature up to 190°F).

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