



Pulled Pork with Rob's Rub

1 pork butt, 8-10 lbs
As needed yellow mustard (optional)
As needed kosher salt
As needed Rob's Rub BBQ Rub
1 cup water
1/3 cup apple cider vinegar

For Vinegar Dressing:

1/3 cup apple cider vinegar
2 Tbsp Datil Bee Awesome Sweet Hot Honey
1 Tbsp Rob's Rub
1 Tbsp brown sugar
1/3 cup water
1/4 tsp kosher salt

Method:

- 1) Heat smoker to 250-275 degrees F. Wood chips can be whatever you like. I like a combination of hickory with cherry or apple.
- 2) Pat the pork butt down with paper towel, then slather the butt with yellow mustard to act as an adhesive for Rob's Rub
- 3) Generously season all sides with Rob's Rub BBQ rub, making sure all sides are coated well. Let the butt sit for about 20 -30 minutes to let it "sweat out" which means let the seasoning stick. The seasoning will also develop into a paste; this will help develop the bark.
- 4) Place butt into the smoker. Depending on the size of the butt it will cook for 8-10 hours total, about an hour per pound. If you like, you can insert a probe to monitor temperature. Place cider vinegar and water into a clean spray bottle and spritz the pork butt down every hour with vinegar. (Note: use spritz of choice, some people use apple cider vinegar)
- 5) After about 5-6 hours, check the temperature of your pork butt. When it reaches 165 degrees F, pull the pork from the smoker and wrap tightly in aluminum foil and place back in smoker. Continue to smoke until butt reaches 205 degrees F internal temperature.
- 6) Remove pork butt from smoker and let it rest for 30-45 minutes. Meanwhile place all ingredients for the dressing in a sauce pot. Heat and stir to dissolve sugar. Reserve.

Food Guy Kitchens • 5485 Bethelview Rd. Ste 360-128 • Cumming, GA 30040
770-480-6967 • Rob@FoodGuyKitchens.com • www.DatilBeeAwesome.com





- 7) After pork has rested, place on a large tray or board and pull using heat proof gloves, forks or even a “bear paw” (fancy BBQ equipment)
- 8) While you pull the meat, drizzle it with the dressing and toss.
- 9) Make extra dressing and serve it as an extra condiment with your pork!

Food Guy Kitchens • 5485 Bethelview Rd. Ste 360-128 • Cumming, GA 30040
770-480-6967 • Rob@FoodGuyKitchens.com • www.DatilBeeAwesome.com

