

# Hickory Pulled Pork

Prep: Not specified • Cook: Not specified

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*Low-and-slow smoked pork shoulder kissed with hickory, finished with butter, brown sugar, and peach-grape juice for tender, smoky-sweet pulled pork that's juicy, richly seasoned, and irresistible.*

## Ingredients

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- 10 lb pork butt (bone-in)
- as needed Meat Church Hickory All-Purpose BBQ Rub
- 1 stick unsalted butter (European or Irish, cut into slices)
- 1 cup brown sugar
- 1/2 cup white peach grape juice (Welch's; sub apple juice)
- 1 cup BBQ sauce (Meat Mitch Whomp sauce; optional; sub your favorite)
- as needed yellow mustard (binder)
- as needed apple juice or cider vinegar (optional, for spritzing)

## Instructions

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1. Preheat smoker to 250°F. Use hickory or a blend such as oak/hickory; pecan, maple, or cherry also work well.
  2. Trim the pork butt by removing excess surface fat. Score the fat cap in a 1-inch crosshatch pattern.
  3. Slather the pork butt with yellow mustard to act as a binder.
  4. Season all sides liberally with Meat Church Hickory All-Purpose BBQ Rub. Let the seasoning adhere for at least 15 minutes or refrigerate overnight.
  5. Place the pork butt directly on the smoker grates, fat side up. Optionally, spritz hourly with apple juice or cider vinegar.
  6. Smoke until a rich mahogany color develops, typically around 7 hours and an internal temperature near 170°F.
  7. Transfer the butt to a disposable half steam pan. Top with the brown sugar and butter slices, and sprinkle on a little more Hickory AP rub. Pour the white peach grape juice into the pan.
  8. Cover the pan tightly with foil and return to the smoker. Continue cooking until the pork is probe tender (usually above 200°F internal).
  9. Remove from the smoker. Open the foil to vent and let steam dissipate. Rest at least 15 minutes.
  10. Move the pork to a larger pan for pulling. Pour the pan juices into a fat separator and set aside.
  11. Remove and discard the bone. Pull the pork into small pieces.
  12. Season the pulled pork generously with more Hickory AP rub. Gradually add the separated juices back in, mixing to your desired moisture level.
  13. Optionally, add BBQ sauce to taste. Adjust seasoning and moisture, then serve.
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Tags: BBQ, Pork, Smoked, Southern, Low and Slow

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