

# Pork Butt like Whole Hog

Prep: Not specified • Cook: About 12 hours (to ~203°F internal, probe tender)

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*Salt-only smoked pork butt pulled and dressed with a tangy Carolina-style vinegar sauce, then folded with crunchy chicharrones to mimic whole-hog crispy bits—piled high on a soft bun for smoke, tang, heat, and crackling texture.*

## Ingredients

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- 1 pork butt (bone-in)
- to taste iodized salt
- as needed chicharrones (crushed)
- for serving hamburger buns
- 1 cup apple cider vinegar
- 3/4 cup Texas Pete's hot sauce
- 2 tsp red pepper flakes
- 1 tbsp Meat Church Blanco seasoning

## Instructions

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1. Preheat a pellet smoker to 250°F.
2. Score the fat cap of the pork butt in a 1-inch diamond pattern.
3. Season all sides of the pork butt liberally with iodized salt and let it sit for 15 minutes to adhere.
4. Place the pork butt on the smoker and cook at 250°F for about 12 hours, until probe tender or approximately 203°F internal. Do not spritz, wrap, or otherwise disturb during the cook.
5. Make the sauce: In a medium bowl, whisk together apple cider vinegar, Texas Pete's hot sauce, red pepper flakes, and Meat Church Blanco seasoning until combined.
6. Pull the cooked pork butt into small pieces.
7. Fold in about 3/4 of the vinegar sauce and a few handfuls of crushed chicharrones.
8. Build sandwiches: Pile the dressed pork onto hamburger buns, drizzle with a little more sauce, and top with additional crushed chicharrones. Serve and enjoy.

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**Tags: BBQ, Pork, Carolina Style, Smoked, Sandwiches, Low and Slow**

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