

Simple Smoked Pulled Pork Butt (Smoked Pork Shoulder)

Prep: 15 minutes • Cook: 18 hours

Melt-in-your-mouth pulled pork with a sweet, smoky bark and gentle hickory/apple perfume, finished with a touch of sweet rub for balanced, classic BBQ flavor.

Ingredients

- 8-10 pounds pork shoulder (bone-in (AKA Boston butt))
- 2-3 tablespoons yellow mustard
- 1/4 cup sweet rub (for seasoning)
- 1 tablespoon sweet rub (reserved for after shredding)

Instructions

1. Preheat smoker to 225°F using hickory, apple, or a mix of the two woods.
2. Pat the pork shoulder dry, then slather all sides with yellow mustard.
3. Season all over with 1/4 cup sweet rub; let sit while the smoker stabilizes.
4. Place the pork fat side up directly on the smoker grates and cook until the internal temperature reaches 195–201°F; plan roughly 2 hours per pound (about 15–20 hours for an 8–10 lb roast).
5. Remove from the smoker, wrap tightly in foil, and rest for at least 1 hour.
6. Shred the pork, discarding the bone and excess fat; sprinkle the reserved 1 tablespoon sweet rub over the meat, toss to coat, and serve (great on buns with coleslaw).

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