



Garden Fresh Farm Recipes

Smoked Boston Butt

When it comes to smoked BBQ, nothing is better than a good smoked Boston Butt on the grill. It is great with sandwiches or just plain with a selection of salads, breads, grilled vegetables, and a fantastic dessert to seal the deal.

This recipe results in a moist, juicy, and tender smoked Boston Butt. Try it out and let us know what you think!

Ingredients:

Boston Butt 8-10lbs pork

Butt Rub (or as follows)

- 4 teaspoons salt
- 4 teaspoons garlic powder
- 4 teaspoons onion powder
- 4 tablespoons paprika
- 2 teaspoons cumin
- 3 teaspoons black pepper
- 1 teaspoon cayenne pepper

Mix all these ingredients together as the rub for your Boston Butt.

Directions:

Generously rub your butt with the butt rub recipe above.

Heat your Smoker to 225F degrees and put your butt on the middle shelf above the water. Indirect heat works the best. Add your favorite soaked wood chips for the smoked flavor. We use pecan wood.

Smoke the Boston Butt about 60-90 minutes for every pound of butt.

The meat is done when the internal temperature is above 190F degrees. The lower you keep the temperature, the more moist the meat will be.

Let the smoked Boston Butt sit for about an hour after you take it off the smoker so you don't burn your fingers as you pull the meat.