

# Smoked Pork Butt

*Recipe from Jeremy Chick of Hahira, GA*

## Prep

Inject meat thoroughly with 1 cup apple juice mixed with 1 cup Bragg's apple cider vinegar, then place in a covered pan or a large zip lock bag. Refrigerate for at least 4 hours or overnight.

## Rub

Take meat out of the refrigerator and pat until dry. Rub meat with 2 tablespoons of olive oil and then rub with Everglades BBQ Rub (or your favorite rub/spices). Let it rest for about 30 minutes.

## Smoke

Smoke - Preheat smoker to 225 degrees F. Keep meat on smoker unwrapped for 3 hours. After 3 hours wrap meat in tin foil or place in tin pan and cover with tin foil. Let it cook until the internal temperature is 195° F (about 3-4 hours). Remove from smoker carefully to avoid spilling juices. Baste with the au jus and shred.