

TMS Injected Pork Butt

12 servings

Note: this recipe requires advanced preparation and a marinade syringe

Injectable Marinade

1 cup Apple juice
½ Cup Orange juice
¼ Cup Cider vinegar
¼ Cup Pineapple juice
¼ Cup Brown sugar
¼ Cup Mesquite BBQ Rub
2 Tbl Honey
1 Tbl Kosher Salt
1 Tbl Worcestershire sauce
½ tsp Cayenne pepper

1 (6 to 8-pound) pork butt, fat cap trimmed off

¼ cup Mesquite BBQ Rub or Sweet BBQ Rub

1. In a sauce pan, combine all of the marinade ingredients and heat until well blended. Refrigerate before using.
2. Fill a syringe with the marinade and inject ¾ of the way into the pork. Inject the meat in several places with the marinade. Use about 1 ¾ cup of marinade, reserving the remainder for later. Rub the meat with BBQ Rub. Cover with plastic wrap and refrigerate for 2 to 12 hours, so flavors can permeate.
3. Prepare smoker for indirect cooking to 275°F using your wood of choice (apple wood, hickory or cherry wood).
4. Place pork on the grill with the fat side facing up, cook to an internal temperature of 160°F, about 6 hours. Transfer pork to a large sheet of heavy duty foil and fold up the foil to wrap the prok. Before completely sealing in the pork, add the remaining marinade, then seal the foil around the pork. Being careful not to puncture the foil, place back in the smoker and cook until an internal temperature of 195°F, approximately 3 hours.
5. Remove pork from the smoker and allow to rest for at least 30 minutes, then shred and serve.