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**Butt Rub®**  
**Pulled Pork**

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**Ingredients:**

5-7 lb Boston Butt

[Butt Rub® BBQ Seasoning](#)

Ole Rays Red Delicious Apple Bourbon BBQ Sauce

**Directions:**

1. Apply a generous amount of [Butt Rub®](#).
2. Massage thoroughly into meat.
3. Place in plastic food bag, refrigerate overnight if possible.
4. Cook on your smoker at 225°-250°. Approximate cooking time – 1 ½ - 2 hours per pound. Using your favorite wood (pecan is mine), cook to an internal temperature of 190°-195°. At this temperature most of the fat should be rendered and meat will pull apart with ease.
5. While meat is still hot, re-season with Butt Rub® and add a BBQ sauce if you like. Ole Ray's Red Delicious Apple Bourbon is great on this recipe.