

## Perfect Smoked Pork Butt: Tender, Juicy & Flavorful Recipe

Get ready to create some serious BBQ magic with this incredible



**OVEN**  
**225°F**

**TIME**  
**30 min**

**TEMP**  
**195°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4-6 lbs pork butt (also known as Boston butt or pork shoulder)  
3 tablespoons olive oil  
2 tablespoons paprika  
1 tablespoon salt  
1 tablespoon black pepper  
1 tablespoon garlic powder  
1 tablespoon onion powder  
1 tablespoon brown sugar, packed  
Wood chips for smoking (hickory, apple, or pecan recommended)

### DIRECTIONS

1. Let's get this delicious : Smoked Pork Butt smoking!
2. Prepare : Smoker: Preheat your smoker to a consistent temperature of 225°F (107°C). Add your chosen wood chips (or chunks, depending on your smoker type) according to your smoker's instructions, ensuring a steady stream of smoke.
3. Prepare : Pork Butt: If there's a thick fat cap on one side of the pork butt, you can trim it down to about 1/4 inch, but leave some fat for moisture. Pat the entire pork butt thoroughly dry with paper towels.
4. Apply : Oil & Rub: Rub the pork butt generously all over with 3 tablespoons of olive oil. In a medium bowl, mix together the 2 tablespoons paprika, 1 tablespoon salt, 1 tablespoon black pepper, 1 tablespoon garlic powder, 1 tablespoon onion powder, and 1 tablespoon packed brown sugar until well combined. Sprinkle and rub this spice mixture generously all over the entire surface of the pork butt, ensuring it's completely coated. Press the rub into the meat.
5. Smoke the : Pork Butt: Place the seasoned pork butt directly on the grates in the preheated smoker. Add wood chips as needed throughout the smoking process to maintain a consistent smoke flavor (follow your smoker's instructions for how often to add wood).
6. Monitor : Temperature & Cook: Smoke for approximately 1.5 hours per pound. The cooking time will vary depending on the specific size of your pork butt, smoker consistency, and ambient temperature. The most important indicator of doneness is the internal temperature of the meat. Continue smoking until the internal temperature of the pork butt, measured in the

thickest part (avoiding the bone), reaches 195°F (90°C). At this temperature, the collagen begins to break down, resulting in fall-apart tender meat.

7. Rest the : Pork: Once the pork butt reaches 195°F (90°C), carefully remove it from the smoker. Transfer it to a cutting board or a clean pan. Loosely tent it with aluminum foil, or wrap it tightly in butcher paper or a few layers of foil, and then wrap it in a towel. Let the pork butt rest for at least 30 minutes, or up to 1-2 hours. This resting period is crucial for the juices to redistribute throughout the meat, ensuring it remains incredibly tender and juicy.
8. Shred & : Serve: After resting, the pork butt should be so tender that you can easily shred or pull it apart using two forks, discarding any large pieces of fat or bone. Serve the shredded pork hot.

## SWAPS & NOTES

**Pork Butt:** This cut, from the shoulder, is ideal for smoking due to its marbling and collagen, which break down during long, slow cooking to create juicy, tender pulled pork.

**Olive Oil:** Helps the dry rub adhere to the pork.

**Dry Rub:** The combination of paprika, salt, pepper, garlic powder, onion powder, and brown sugar creates a balanced and flavorful bark.

Feel free to adjust ratios to your preference.

## TIPS FOR SUCCESS

**Low & Slow:** The key to tender, juicy pork butt is cooking it low and slow.

**Consistent Temperature:** Maintaining a steady smoker temperature is vital.

**Invest in a good external thermometer** if your smoker's built-in one is inaccurate.

**Don't Over-Trim Fat:** While you can trim thick fat, leave some marbling and a thin fat cap for moisture and flavor during the long cook.

