

Ingredients

Main

- 1 bone-in pork butt (8–10 lbs)
- Kosher salt or Fiesta Fajita Seasoning
- Go-To Barbecue Rub
- Grilling Time Rub

Wrap

- 6 oz apple juice
- ¼ cup turbinado sugar
- ¼ cup maple syrup
- 3 squeezes butter

Finish

- 2 cups Apple Habanero BBQ Sauce
- ¼ cup maple syrup
- Reserved cooking juices

Directions

- Season: Pat pork dry. Season with salt, then layer both rubs.
- Smoke: Cook fat-side down at 275–300°F until internal temperature reaches 153–154°F and bark is dark (about 3 hours).
- Wrap: Place in a foil-lined pan with apple juice, sugar, maple syrup, and butter. Seal tightly.
- Finish: Continue cooking until probe-tender (about 208°F).
- Rest: Vent for 5–10 minutes, then rest 1–1½ hours.
- Pull: Shred pork, removing excess fat and bone.
- Sauce: Mix pork with reserved juices and warm BBQ sauce blended with maple syrup.

Pitmaster Notes

- Fat is flavor: Intramuscular fat makes pork more tender, moist, and flavorful.
- No binder: Mustard, oil, water, or apple juice on the raw surface can hydrate rubs and prevent good bark.
- Do not rub a rub: Pat seasoning in gently rather than smearing it.
- Fat cap down: The fat cap protects the meat from heat coming from below.
- Cook by tenderness, not only temperature: Final temperature varies by elevation and cooker conditions.
- Vent before resting: Letting steam escape helps stop carryover cooking and preserves bark texture.
- Season after pulling: The center of a pork butt does not get much seasoning during cooking, so the final toss with au jus, rub, and sauce is where the pulled pork becomes deeply flavored.