

Smoking



Deejay's Recipe Cards

**Smoking Pork Shoulders**

<http://www.deejayssmokepit.net/>

# Smoking Pork Shoulder

Picnic / shoulder

I like pork shoulders they always have them  
And they make a great roast or pulled pork!



Much like other meats you start with a basic rub.

Some people just slather the thing in a nice layer of yellow mustard, that's right just plain ole French's yellow mustard. It gives it a nice crust and hold the moisture in but after it's been smoked you can't taste the mustard. It cooks off.

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## Rubs

I use a simple rub I've used for years for almost all meats:

- 2 teaspoons Garlic powder
- 2 teaspoons Onion powder
- 2 teaspoons Cajun Spice
- 2 teaspoons Powdered Mustard

Rub it all over the meat, get it into every nook and cranny!



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## Temperature

- ~ Keep your smoker around 225°F - 240°F
- ~ Once your temperatures are stable throw your meat on!
- ~ Throw a few small wood chips in your smoker pan.
- ~ Every hour or so I like to spray the meat down with apple juice or pineapple juice. It gives it a nice crust and flavor.

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~ All we can do now is monitor our temperatures, add more fuel if needed and wait.



## The Smoking Plateau

Large pieces of meat will smoke and slowly but steadily rise in temperature then mysteriously stop. The temperature could hold at say 150°F for hours on end! This strange phenomenon is normal and nothing to worry about. It's called the Smoking Plateau. Eventually the temperature of the meat will begin to

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rise again but this could last for 3 to 5 hours!  
Be patient was wait it out.

Once the temperatures begin to rise again  
it's pretty fast.



## Choices

Now you must decide if you are going to slice the shoulder  
like a roast or pull the shoulder when it's done.

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For roast pork you'll want to smoke it until it reaches 175°F for thin slices or 185°F for thick slices. This will probably be the most tender juicy, the best roast pork you've ever eaten! Unlike most people I remove the fat rind when Smoking a roast pork. Here is the result!

For pulling pork you can smoke from 200°F to 205°F.



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## Resting the Pork

As with any good piece of meat it is always best to let the meat rest before serving.

Wrap the finished meat tightly in two layers of aluminum foil. Then wrap the package in towels or blankets and sit it in a cooler for a few hours before serving. This will make the meat melt in your mouth tender and juicy! Save the juices to make a dipping sauce or just use juice to make a gravy.

