



TIMBER RIDGE
C H U R C H

SMOKING MEAT RECIPES - 2017

PULLED PORK

Start with a complete pork butt/shoulder, bone in. Take the pork butt/shoulder out of the packaging, rinse with cold water and pat dry. Use your favorite rub (I used Arthur Bryant's) - be sure to get rub in all the nooks and crannies. Wrap the pork butt tightly in plastic wrap, then foil. Place on a baking sheet and place in the refrigerator for 12 to 24 hours.

Choose your favorite hardwood to place in your smoker - I use hickory with pork. Once the smoker is at 225 degrees, place the unwrapped pork butt directly on the grill gate, fat side up.

Continue to smoke at 225 degrees to an internal temperature of 200 degrees. My smoker has a thermometer, but you can use an instant read or meat thermometer. Cooking time varies depending on the smoker and weight of the pork butt. Plan on at least 1 to 2 hours per pound. I start checking the internal temperature at the 1 hour per pound mark.

Once your pork butt has reached an internal temp of 200 degrees remove, from the smoker. Place on a clean baking sheet, loosely wrap with foil and let rest for 45 minutes.

Now is the fun part - pull all of the meat away from the bone with your hands. Place the pulled pork in a sealable container. If you choose to eat right away, you can pull the meat off the bone and put directly on a bun. Or, if you choose to eat later, you can keep in the fridge. When you are ready to eat, you can put the pork in a skillet, add your favorite BBQ sauce and heat.

When you're ready to eat, I suggest using a good bun, some dill pickle slices, coleslaw, and your favorite BBQ sauce. I prefer a Kansas City style sauce or a thin vinegar sauce such as Blues Hog Tennessee Red Sauce. Once you get the basics, experiment and have fun with smoking pulled pork.

Recipe also available at www.timberidgechurchconifer.org



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PORK BELLY / BACON

Cure:

1 lb salt

8 oz sugar

2 oz pink salt

Store unused cure ziplock bag and use as needed.

If you have a full pork belly, you can cut into 3rds for easier handling and storing. For each 1/3 use between 1/8 and 1/4 c of cure. Sprinkle the cure and rub all around the belly, top, bottom, sides. Vacuum pack (leave a little bit of air) or place each 3rd in a ziplock bag. Then we vacuum pack each 3rd but leave some air in.

Cure for 7 days, turn bags to redistribute the juices. After the 7 days, thoroughly rinse each belly, pat dry and set out to dry further. Air dry for at least an hour up to overnight in the refrigerator.

Smoke:

If using an electric or gas smoker, you can set it right at 175 degrees. For smoking fuel, use hickory, apple, or cherry, or other preferred hardwood (or blend of woods). The smoking time will range between 2 to 3 hours—you're looking for an internal temperature of 150 degrees.

Chill and rest the bacon. Let the bacon cool to room temperature on a wire rack over a baking sheet, tightly wrap in plastic wrap, then refrigerate for at least 4 hours, preferably overnight. (This sets the flavor and texture.) Refrigerated, the bacon will keep for at least 5 days; frozen, it will keep for several months.

Once you have the basics down, experiment! Try different sugars in your cure, maple, brown sugar or ground or course black pepper or hot pepper flakes, flavored balsamic vinegars...have some fun!

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