

Pulled Pork Butt

Amount	Measure	Ingredient - Preparation Method
1		bone-in pork butt
1/2	cup	bbq spice

Preheat oven to 250.

Trim the pork butt of excess fat. Score the pork butt by cutting a criss-cross pattern 1/4" into the meat. Rub the spice into the pork. Place the pork in a roasting pan fitted with a rack and cover with foil or a lid. Cook to an internal temperature of 150.

Remove from oven and allow to cool. Once cool, shred by hand, removing bone and excess fat.