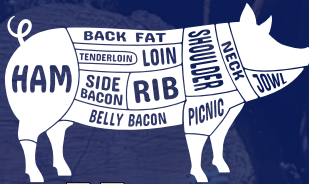




# Butt Bundle

*Your secret to the perfect pulled pork*

## Quick Cooking Guide



### Meat

*Bone-in pork butt,  
also called Boston  
butt (6-8 lbs)*



1

*Place butt in grill  
safe container (cast  
iron pot or  
disposable foil pan)*

2

*Apply your favorite  
pork rub generously  
and let sit at room  
temp for ~30 mins*

## Perfect Heat



*Start your heat with  
Premium Lump  
Charcoal*



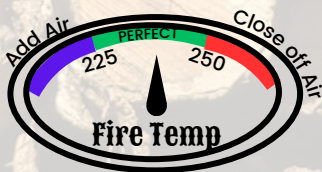
*Add Hickory Sticks to get a solid coal bed going to  
maintain temp of 225 - 250F*



*Periodically add  
Chunks as needed for  
more heat and smoke*



*Don't chase temps — control them. Master your smoker's airflow and let your fire work  
for you, not against you. Small adjustments can make a big difference.*



*Smoke Time - Plan  
for 1.5 hrs/lb (8-10  
hrs)*



*Smoke until meat  
internal temperature  
reaches 195 - 203F*



*REST - Cover and rest  
for at least 1 hr at  
room temp or warm  
oven before shredding*



*Pull it, plate it, and  
enjoy the  
pitmaster-level  
flavor!*

## Contact Info



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