



## Overnight Pork Butt on a Pellet Grill

### Ingredients

- 2 pork butts (7 lbs each)
- Yellow mustard (binder)
- BBQ by Biggs Chicken & Pork Rub - or your favorite BBQ rub
- BBQ by Biggs Honey BBQ Rub - or another favorite rub
- 4 half-size aluminum pans
- 1 can of beer
- Water
- Apple cider vinegar (for spritzing and wrapping)

### Instructions

- Pat pork butts dry with paper towels.
- Apply mustard binder.
- Season heavily with Chicken & Pork Rub, then Honey BBQ Rub.
- Fill 2 half pans halfway with water and half a beer each.
- Place cooling racks over pans, pork butts on top, fat side up.
- Preheat smoker to 215°F.
- Cook overnight (~10 hours); if you reach 160°F, skip to wrap.
- In the morning, spritz with 50/50 apple cider vinegar and water, bump pit to 275°F.
- At 160-165°F internal, pan and wrap the pork butts.
- Insert wireless thermometer probes.
- Increase smoker to 300°F and cook to 201-203°F internal.
- Rest for 45 minutes before shredding.

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