



Sandwich Community School Smoking 101

Carolina-style Pulled Pork

Boston Butt is taken from the upper shoulder of a pig and usually weighs between 3 1/2 to 8 pounds. Slow smoked with apple and hickory wood, the shoulder turns into a flavorful, tender, and moist piece of meat. Once cooked, the shoulder may be sliced or pulled and served Carolina-style with vinegary coleslaw atop white bread. It's often best to smoke two smaller shoulders than one large piece. A 3 1/2 pound pork butt will take about 6 to 8 hours to smoke while a 7-pound butt could take 12 to 14 hours. (A general rule of thumb is 2 hours per pound for a bone-in butt and 1 1/2 hours per pound for a boneless butt.)

2 (8 1/2-pound) pork butts

1 cup prepared yellow mustard (or Cackalacky® Spiced Mustard™)

For the “Carolina Rub”

1/2 cup sweet paprika

1/4 cup kosher salt

1/4 granulated sugar

1/4 cup dark brown sugar

1/4 cup ground ancho chile pepper

1/4 cup cracked black pepper

2 tablespoons ground cumin

2 tablespoons ground cayenne pepper

For the mop:

2 cups cider vinegar

1 tablespoon Cackalacky® Spice Sauce™ (or other hot sauce)

2 tablespoons sweet paprika

2 tablespoons coarse kosher salt

2 tablespoons cracked black pepper

2 tablespoons yellow mustard

1 tablespoon Worcestershire sauce

1 tablespoon ground ancho chile pepper

1 cup water

Prepare the rub by combining all the ingredients in a mixing bowl. Prepare the mop by combining all the ingredients in a mixing bowl.

Using a utility knife, score the pork fat into a diamond shape. Brush the pork with mustard and sprinkle liberally with rub.

Prepare smoker for indirect cooking. Once the temperature stabilizes around 225 degrees F. place the pork in the smoker and cook for 4 hours. After 4 hours, mop the shoulder every hour and cook for another 8 to 10 hours or until the meat is very tender and has an internal temperature of 165 to 180 degrees F. if you're slicing the butt or 195 to 205 degrees F. if you're pulling it.



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Remove the meat from the smoker and allow it to cool slightly. Pull the meat into shreds or slice.
Yields about 7 pounds (28 (4-ounce) servings)

Basic Rib Recipe

Spare ribs have an extra piece of meat on the underside of the rib called the brisket or tip that is removed prior to cooking. For competition, Spares are trimmed flat on left, angled on right and straight even on the top and bottom with the brisket strip removed.

2 slabs Spare ribs
1 gallon water
1 cup white vinegar
1/2 cup yellow mustard

Rib Rub

1 tablespoon coarse kosher salt
1 tablespoon cracked black pepper
1 tablespoon hot Hungarian paprika
1 tablespoon dried thyme
1 tablespoon dried oregano
1 tablespoon white pepper
1 tablespoon ground cayenne pepper
1 tablespoon onion powder
1 tablespoon granulated garlic

Rib Mop

1 (12-ounce) can beer
1/2 cup cider vinegar
1/4 cup vegetable oil
2 tablespoons onion powder
2 tablespoons dry mustard
1 tablespoon Worcestershire sauce
1 teaspoon granulated garlic
1 teaspoon ground jalapeño powder

Soak the ribs in one gallon of water mixed with one cup of white vinegar for 20 minutes. Drain and pat dry. Remove silverskin and trim the ribs to a St. Louis cut. Brush the ribs with mustard and liberally apply rub to the ribs and the trimmings. Wrap in food film and refrigerate at least 4 hours or overnight. Remove from refrigerator and bring to room temperature.

Combine mop ingredients in medium saucepan and bring to boil, reduce heat, and simmer 10 minutes.



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Prepare smoker. Soak 2 cups of hickory chips in water for an hour. If using a Weber-style kettle, start 12 briquettes in charcoal chimney. When coals turn gray, place them on one side of kettle. Place a disposable aluminum pan on opposite side. Add a handful of drained chips to briquettes. Place ribs on cooking grid, bone side down. Cover grill and maintain temperature of 200 degrees F. to 225 degrees F. Add additional briquettes and wood chips as needed. Cook ribs five to six hours, turning every hour and basting with mop.

After 3 hours of smoking, wrap ribs in double sheets of heavy-duty aluminum foil, add mop, tightly seal, and return to grill for another 2 hours, adding additional briquettes as needed to keep temperature at 225 degrees F.

About 1 hour before serving, remove foil from ribs and return ribs to the grill. Paint ribs with sauce during the last 15 minutes of cooking or serve ribs dry with table sauce on the side.

Rib Table Sauce

1/2 stick (4 tablespoons) unsalted butter
1/2 medium yellow onion, finely chopped (about 3/4 cup)
3/4 cup ketchup
3/4 cup cider vinegar
1/2 cup chili sauce
1/2 cup dark brown sugar, firmly packed
1/4 cup straight Bourbon whiskey
3 tablespoons dark molasses
2 tablespoons orange juice
2 tablespoons steak sauce
2 tablespoons clover honey
1 tablespoon lemon juice
1 tablespoon soy sauce
1/2 tablespoon Worcestershire sauce
1/2 tablespoon cayenne pepper sauce
1/2 teaspoon ground cayenne pepper
1/2 tablespoon crushed garlic
1/2 tablespoon crushed red pepper flakes
1 1/2 teaspoons dry mustard
1 teaspoon grated orange peel
1 teaspoon Colgin Liquid Smoke[®]
1 teaspoon celery seed
1 teaspoon chili powder
1/2 teaspoon ground cloves
1/2 teaspoon ground cumin



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1 tablespoon prepared horseradish

In a medium saucepan, melt butter and cook onion until clear, about 5 minutes. Add remaining ingredients, except horseradish, and cook over low heat about 30 minutes until thickened. Remove from heat and add horseradish.

Vinegar Slaw

Coleslaw is a traditional side dish for barbecue pork. It's best made the day before to allow the flavors to blend. One medium cabbage (about 2 1/2 pounds) will yield 9 cups of shredded cabbage.

1 medium cabbage, cored and shredded

1 cup shredded carrot

1 large red onion, pared and diced

For the dressing:

3/4 cup vegetable oil

1 cup cider vinegar

3/4 cup granulated sugar

2 tablespoons dry mustard (Colman's preferred)

1 tablespoon celery seed

1 tablespoon coarse kosher salt

1/2 tablespoon freshly ground black pepper

In a large mixing bowl, combine the cabbage, carrot and onion.

In a medium saucepan over medium heat, combine the dressing ingredients and bring to a boil. Pour over the cabbage mixture, stir well, cool, cover and refrigerate overnight. Mix well before serving.

Yields about 10 cups (about 20 (3-ounce) servings)



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Eastern North Carolina Pork Sauce

This sauce is popular in the Eastern parts of North Carolina and is usually served in a small-neck bottle to shake on pieces of smoked hog from the pig pickin'.

- 1 cup white vinegar
- 1 cup cider vinegar
- 1 tablespoon granulated sugar
- 1 tablespoon ground cayenne pepper
- 1 tablespoon Louisiana-style hot sauce
- 1 teaspoon coarse kosher salt
- 1 teaspoon cracked black pepper

Mix all of the ingredients together in a mixing bowl or blender. Pour into shaker bottles.

Yields about 2 cups

Western North Carolina Pork Sauce

This sauce works well with ribs, pulled pork, or pork loin. It is popular in the Western parts of North Carolina while a vinegar and hot pepper flake sauce is favored by the "flatlanders."

- 1 cup ketchup
- 1 cup water
- 1 cup diced yellow onion
- 1/4 cup apple cider vinegar
- 3 cloves crushed garlic (about 1 tablespoon)
- 2 tablespoons brown sugar
- 2 tablespoons molasses
- 2 tablespoons dry mustard
- 1 teaspoon crushed red pepper flakes

Combine all of the ingredients in a medium saucepan and simmer over low heat for 20 minutes.

Yields about 2 cups



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Smoked Brisket

- 1 (5.8-pound) brisket flat
- 3 cups combined mesquite and hickory wood chips
- 1/4 cup good-quality yellow mustard
- 1 1/2 tablespoons Cackalacky[®] Spice Sauce[™]

Rub:

- 2 tablespoons cracked black pepper
- 1 tablespoon Demerara sugar
- 1 tablespoon coarse kosher salt
- 1 teaspoon granulated garlic
- 1 teaspoon granulated onion
- 1 teaspoon dried parsley
- 1 tablespoon chili powder
- 1 teaspoon dried oregano
- 1 tablespoon hot Hungarian paprika

Score the fat pad on meat but do not trim. Combine the rub ingredients in a small bowl. Combine the mustard and the Cackalacky[®] Spice Sauce[™] in a small bowl (or use Cackalacky[®] Spiced Mustard[™]). Using a pastry brush, coat the brisket with the mustard mixture. Rub the spice mixture evenly over meat. Wrap the brisket with food film and marinate, refrigerated, at least 6 hours or up to overnight.

At least 1 hour before cooking, soak the wood chips in enough water to cover. Remove the meat from the refrigerator and allow the meat to rest at room temperature for 30 minutes.

Prepare the smoker and stabilize the temperature at 225 degrees F. Drain the wood chips and sprinkle half of the wood chips over the coals. Place meat on grill rack, fat side up, over drip pan. Cover and smoke about 1 to 1 1/2 hours per pound or until a meat thermometer registers 190 degrees F. Add the remaining wood chips halfway through smoking.

Remove the brisket from the smoker. Cover with foil; let stand for 10 minutes before carving.



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Brisket Finishing Sauce

This sauce is good for either a finishing glaze or a table sauce for sliced brisket.

- 2 tablespoons vegetable oil
- 1 medium onion, minced
- 4 medium garlic cloves, minced
- 1/4 cup Worcestershire sauce
- 1/4 cup cider vinegar
- 1/4 cup brown sugar
- 3 tablespoons coarse-grain mustard
- 1 teaspoon celery seed
- 1/2 teaspoon cracked black pepper
- 1/2 teaspoon coarse kosher salt
- 1 cup ketchup

Heat the oil in 2 1/2-quart saucepan over medium heat; add the onion and garlic, cook until softened, about 5 minutes. Stir in all the remaining ingredients except ketchup and bring to a simmer. Reduce heat to low and add the ketchup. Cook, stirring occasionally, until thickened, about 10 minutes. Using an immersion blender or food processor, process sauce until smooth. Serve warm.

Yields about 2 cups

Barbecued Beans

Kansas City does barbecued beans a bit differently than the traditional baked beans served in the Northeast.

- 1 (104-ounce) can pork & beans
- 1 large yellow onion, pared and diced (about 1 1/2 cups)
- 1 cup dark brown sugar, firmly packed
- 2 cups pulled pork or chopped beef brisket
- 2 cups barbecue sauce (homemade or K.C. Masterpiece original)
- 1/2 cup good-quality ketchup
- 1/4 cup Dijon mustard
- Kosher salt and cracked black pepper, to taste

Combine all the ingredients in a disposable aluminum chafing dish. Smoke in a 225 degrees F. smoker for about 3 hours, stirring occasionally. (These may also be prepared indoors in a preheated 350 degrees F. oven. Cook, uncovered, for about 1 1/2 hours, stirring occasionally. If cooking indoors add 2 teaspoons of liquid smoke to the beans.)

Serves 12 to 16