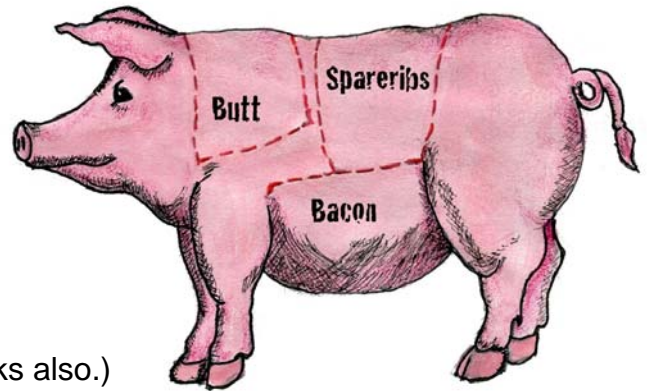


# TO MARKET TO MARKET TO BUY A FAT PIG

## Smokin' Pork Butt

### Required Tools

- A wonderful man with a twenty-two foot long giant smoker.
- A big "yes" when the man promises to train you to be a Pit Master

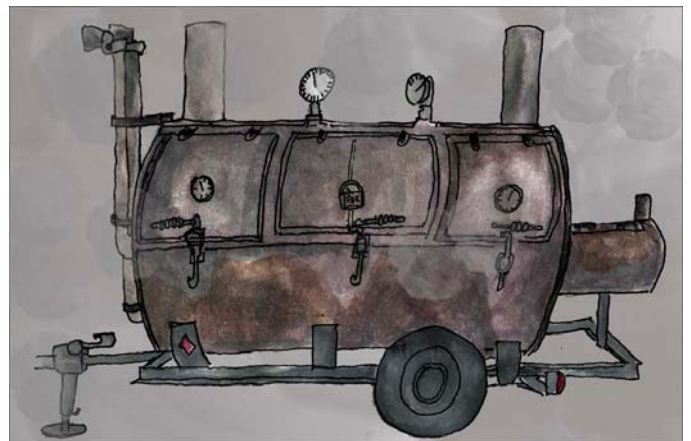


### Ingredients – Pork Butt

- 10 hickory and 10 maple logs. (Cherry works also.)
- A grocery store that leaves the fat on the pork butt
- 30 pounds of pork butt
- Six Peppers Seasoning
- Maul Barbecue Sauce
- Sweet Baby Ray's Barbecue sauce
- Cavender's All purpose Greek Seasoning
- 10 ounces of assorted pepper corns
- A box or two of brown sugar
- Soft, squishy white hamburger buns

### Ingredients – Cole Slaw

- Aluminum Foil and roasting pans
- Large shovel
- Wire rake
- Hammer
- 20 lb bag of charcoal



### Preparation

Buy a whole lot of one of the local craft beers. (We chose an IPA from Six Row and a pale ale from Schlafly. The St. Louis Costco sells local craft beers.)

Build a big fire in the fire box using a whole bag of charcoal  
When the charcoal is blazing place the wood over the fire

## Directions – Prepare the meat

Rinse and pat all the butts dry.

Lay them out on a large wooden cutting board.

Place the pepper corns in a zip lock bag and pound them into a coarse grind with a hammer.

Mix the crushed pepper corns with the Greek seasoning and rub it all over the meat

Watch the gauges on the outside of the smoking box, and when the temperature reaches 220° place the butts on the racks in the smoking chamber.

After about four hours bring out the butts, place in an aluminum pans and coat and pat brown sugar into the black bark that is forming on each butt.

*(Very occasionally, use the shovel and rake to keep the fire smoking)*

Cover and seal the pan with aluminum foil and return to the smoking chamber for about 20 hours.

Remove the aluminum trays, unwrap them and faint with delight at the smells. The bone will pull right out of the meat.

Place the meat into a bowl, run a fork through it and the shredding is done.

Add the barbecue sauces to taste.

Pile it onto the soft squishy white buns and eat with

coleslaw and beans that have baked in the smoker since the beginning.

Wash it down with more local craft beers.

***Thank you, Tony***

