

The Best Smoked BBQ Pulled Pork Recipe

Prep Time: 15 minutes

Cook Time: 8 hours

Resting Time: 20 minutes

Total Time: 8 hours 45 minutes

Preheat Smoker: 225 F

*Directions are for 5lbs of pork

- Start with a pork butt and remove excess fat
- then season with [All Purpose Seasoning](#) rub generously all over pork butt
- Put the pork butt in your preheated smoker
- cook until the pork butt reaches an internal temperature of 190 to 200 F.
- Let Rest for 20min
- Pull apart the pork Also See: [Our Post On a Pulled Pork Puller](#)
- Add 1/4 Cup [All Purpose Seasoning](#)
- Add 1 Cup [Original BBQ Sauce](#) and mix thoroughly.