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Recipe courtesy of Jeff Stehney, owner Oklahoma Joe's BBQ

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PORK BUTT 101

GENERAL COMMENTS

There are a lot of questions about pork shoulders and butts, so I've developed this guide to help you with the basics. There are many sources, lots of information, but I'll try to put a little here for you to get started. It won't tell you everything! I've developed this guide to give you enough information to start smoking your own.

Develop your own techniques and lessons and keep good notes.

For purposes of this 101, I purchased a pair of butts at Sam's Club (they use IBP [now Tyson] and I've had great success. This is NOT an endorsement for them)

WHAT IS A PORK SHOULDER?

A pork shoulder (front part) can be divided into two parts:

- **"Butt" end** - so called because it is the butt end of the shoulder (it isn't the actual "butt" of the pig...just the shoulder)
- **"Shank" end** - so called because it has the shank bone in it. The back "shoulder" of a pig would be called a haunch or a ham.



You generally make "pulled pork" from a pork shoulder cut (either butt or shank). The butt portion is most popular because it has less bone and less connective "stuff" in it. The shank portion can make some tasty pulled pork as well, but it will have a slightly different texture, and more

