

# Smoked Pork Butt, Bone-in

Cooked to Perfection in a Cook & Hold Smoker Oven

## COOKING GUIDE



**COOK TIME**  
**12 hours**



**COOK TEMP**  
**250°F (151°C)**



**PROBE TEMP**  
**200°F (93°C)**



**SMOKE TIME**  
**1-4 hours**



**HOLD TEMP**  
**155°F (68°C)**



**VENT POSITION**  
**1/2 Open**



## Ingredients

- ◆ Up to 27 Pork Butts
- ◆ 9lbs Avg Each
- ◆ Desired Seasonings of Your Choice
- ◆ Maximum of 9 Pork Butts per Shelf

## Instructions

- ◆ Set LCH smoker with outlined cook settings.
- ◆ Dry the pork butts with paper towels.
- ◆ Generously apply seasoning blend.
- ◆ Cover loosely with film, and refrigerate for 2-4 hours or overnight.

Place pork butts directly on the wire shelf in the smoker. We recommend up to 9 pork butts per shelf. (IMPORTANT: Don't overcrowd the shelf, leave space for the smoke to circulate.)

## Equipment Instructions

- ◆ Set cook temperature to 250°F (121°C).
- ◆ Set cook time to 12 hours.
- ◆ Set the cook method to "Cook by Probe" and probe temp to 200°F (93°C).
- ◆ Set smoke time to 1-4 Hours.
- ◆ Set hold temperature to 155°F (68°C).
- ◆ Fill the catch pan with 2qt water or juice.
- ◆ Load up to 3 cups of smoked wood chips of your choosing into the smoker drawer.
- ◆ Once the hold cycle is complete, serve and enjoy!

