

**Brisket/Boston Pork Butt (pulled bbq) and Ribs**  
**Sam Atapour, Branch Manager, Boca Raton, FL**

*Secret rub, took me years to develop it but finally have it perfect*

For anything Pork:

Ingredients:

- ¾ cup firmly packed Dark Brown Sugar
- ¾ cup White Sugar
- ½ cup Paprika
- ¼ cup Garlic Powder
- 2 tbs ground Black Pepper, Ginger Powder, Onion Powder and Rosemary Powder (Rosemary is hard to find so you have to crush it yourself, but it is optional)

Mix it well and boom!

Beef/Brisket Rub also can be used for Beef Ribs (same style of cooking);

Ingredients:

- 3 tbs of Ground Black Pepper
- 1 tbs of White Sugar
- 2 tbs of mustard Powder and Onion Powder
- 2 tsp of Garlic powder, American Chili or Ancho Powder
- 1 tsp of Chipotle or Cayenne powder

1. Wash the meat and remove excess fat. Dry it and throw some vinegar and a little olive oil on the meat and season (well) with secret rub. Then wrap it and back in the Fridge.
2. Fire up the smoker. Take the meat out and let it rest for an hour and have you first cup of coffee. Then have another cup of coffee, followed by another cup. After an hour, when the heat on the smoker is over 400, throw the meat on the smoker (Pork Butt and Brisket fat side up) Ribs on a Rib Rack.
3. Lower heat to 225 for 6 hours. At hour 3, flip the pork butt and brisket upside down to get the fat melting a little more, but not for long... this will only need to be a 25 minute process. Then, flip back over to fat side up.
4. At hour 5, take all the meat off and use industrial foil to wrap the meat (double/triple wrap, you don't want any holes, so the air and juices don't escape while cooking). Add a little more apple cider vinegar to the meat before you finish wrapping it.
5. At hour 6, remove the meat from the smoker, wrap each piece in a towel, and place it in an empty cooler (this is called Texas Crunch: the entire process when it comes to wrapping the meat in foil, towel and cooler) After about 45 minutes, enjoy meat falling off the bone BBQ with the most amazing smoke rings!
6. Make your own BBQ sauce. I like tangy sauce so NC BBQ is my favorite and make it myself! To make it easier on yourself, buy Texas Pete BBQ sauce, add scotch, vinegar (more vinegar than usual), garlic powder, onion powder, and garlic and Boom!