

## Smoking Pork

Pork smokes nicely and develops excellent flavor. One of the best cuts is the pork loin. See Pork Chapter.

When smoking a Boston butt or a pork shoulder, you may butterfly it to give you more smoke-cooked “outside” meat. Sprinkle meat with a rub (See Index) generously. Rub in the rub; place meat in a plastic bag and “cure” 2 hours at room temperature (below 75°F.) or in the refrigerator up to 72 hours. NOTE: When smoking thin pieces of pork (2 inches or less, such as: loins, butterflied Boston butts, or other foods which smoke-cook done too fast before they take on a good smoke color and flavor) — use two steps: (1) wet smoking, (2) dry smoking. (See Index.)

SMOKING: Follow Basic Master Smoke-cooking Steps in this chapter, the Smoke-cooking Guide for Electric and Charcoal Smokers, and the Doneness Guides. You can still smoke-cook pork to 185°F. if you wish, but you’ll dry it out. Try eating smoked pork without any extra wet tomato-based barbecue sauce. Taste the browned “outside” meat. It’s delicious with its smoke-cooked flavor, plus the addition of the rubs or dried BBQ sauce.

Carving Pork: When done, remove the meat; let it set for about 10 to 20 minutes so the meat’s juices can be reabsorbed and the meat “sets up” for better slicing and less purging (juice loss).

## Smoking Ribs

See Index: True Blue BBQ chapter for preparation. Apply rub generously to both sides of spare ribs or baby back ribs. Marinate in a plastic bag for 2 hours at room temperature (below 75°F.) or in refrigerator up to 72 hours. Bring to room temperature when refrigerated, if you have time. Follow BASIC MASTER SMOKE-COOKING STEPS.

Doneness Test: Ribs are done when  $\frac{1}{8}$  to  $\frac{1}{4}$  inch of bone end shows and the ribs separate easily. Try eating them without a wet tomato-based barbecue sauce. They’re called “dry ribs” and are delicious. Country Ribs: Follow BASIC MASTER SMOKE-COOKING STEPS to 130°F. and then dry-smoke to 155°F. and quit; they dry out easily after 155°F.

## Smoking Beef Brisket

The beef brisket cut comes from the chest muscle meat directly between and behind the front legs of cattle. Even a USDA Choice grade brisket contains lots of over-exercised tough connective tissue (collagen). This means slow moist low temperature cooking to 160°F. for maximum tenderness, and holding this temperature for several hours.

Based upon good animal science and cooking research, brisket and other tough meats need prolonged cooking at the internal temperature of 160°F. to become tender. Long cooking dries out these meats easily because they are lean. For the backyard BBQer, SECRETS recommends cooking them in foil at 160°F. for 1 to 3 hours. Then unwrap and smoke-cook for flavor still at the 160°F. temperature until tender, following Basic Master Smoking Steps.

Start with a 4 to 6 pound brisket. Do not trim the brisket’s fat; you trim it later. You will need to marinate it. (See Index: Brisket Marinade.) Cover brisket with marinade in a plastic bag and marinate for up to 72 hours.