

Smoked Mississippi Pork Roast

- 1

8 pound

Pork Shoulder Butt

2 tablespoons All-Purpose Meat Rub

2

8 tablespoons Butter

1 packet Ranch

1 packet Pork Gravy

8 Pepperoncini Peppers
- Remove the pork butt from the packaging, wipe dry with some paper towels. Cover the pork with the all-purpose rub. Cook the pork on the smoker at 275F until the internal temperature has reached 160F.

Once the pork has reached an internal temperature of 160F, pull the pork from the smoker. Prepare some aluminum foil pans and aluminum foil and place the pork in the pan. Empty the gravy and ranch packets across the pork. Slice the butter and distribute it evenly across the top of the pork. Put the pepperoncini peppers on the pork as well. Wrap the pork with foil and place the pork back into the smoker. Continue cooking the pork until it has reached an internal temperature of 200F. After it has reached temperature, pull the pork from the smoker and let it rest for at least 30 mins. Shred the pork.

Nutrition Facts	
Serving Size: 1	
Servings per Recipe: 32	
Amount per Serving	
Calories (kcal)	212.92
Fat (g)	16.75
Saturated Fat (g)	6.75
Trans Fat (g)	0.0
Polyunsaturated Fat (g)	0.0
Monounsaturated Fat (g)	0.0
Cholesterol (mg)	77.5
Sodium (mg)	298.75
Carbohydrates (g)	1.08
Sugar (g)	0.0
Fiber (g)	0.0
Protein (g)	20.12
Calcium 1.25 mg	Iron 1.3 mg
Phosphorus 0.0 mg	Potassium 366.25 mg
Riboflavin 0.0 mg	Vitamin A 0.0 IU
Vitamin C 0.0 mg	Vitamin D 0.0 IU
Vitamin E 0.0 IU	Zinc 0.0 mg

Re-produced from *Smoked Mississippi Pork Roast*<sup>1</sup>

<sup>1</sup>HowToBBQRight Youtube Channel. *Smoked Mississippi Pork Roast*. Feb. 2022. URL: <https://www.youtube.com/watch?v=APXCo4TJun8&t=287s>.