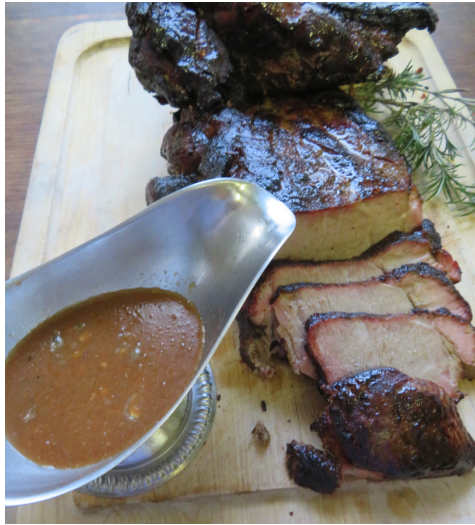


Rosemary and Citrus Smoked Pork Butt



Pork Ingredients

Zest 2-3 tangerines
2 cups tangerine juice
2 tbsp. chopped rosemary
4 cloves minced garlic
¼ cup soy sauce
1 tsp. ground black pepper
1 tbsp. minced ginger

4-5# smoke butt, boneless

For Smoking

Citrus and maple smoking chips/ pucks

For Sauce

1 qt. chicken stock or broth
2 tbsp. cornstarch –if needed
2 tbsp. cold water

Procedure

1. Combine all ingredients in a large bowl. Cover and refrigerate for a minimum of 24 hours, turning pork as necessary or spooning marinade over to ensure even coverage.
2. Preheat smoker according to manufactures instructions. If possible, alternate or mix the two woods. Bring to a medium level of smoke.
3. Place pork in smoker fat side up. Spoon a small amount of marinade on top and spread around, close door/ lid and smoke for 2-3 hours, or until the internal temperature of the meat is at least 140°F. Occasionally spoon marinade on meat.
4. Remove meat from smoker and place in a pan in a preheated 400°F oven. Add any remaining marinade to the pan. Roast until fat cap is rendered down, and the internal temperature is 165°F.
5. Remove meat from pan, wrap tightly in 2 layers of plastic wrap and let the meat rest for 20 minutes before carving.
6. Add a little stock to the roasting pan and scrape up any bits off the bottom of the roasting pan.
7. Add drippings and remaining stock to a saucepan. Bring to a simmer.
8. Simmer until desired consistency. If desired or needed, combine cornstarch and cold water and stir into sauce. Season to taste with salt and pepper.

Yield about 3-4 pounds of sliced pork butt.