

Beer Brined Smoked Pork Butt



50:22

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636

P R O F I L E

- Chilled 4°C
- 10 Full Trays
- From Raw

- Smoke
- 01:00 | -
- Stage 1**
0 °C
- Stage 2**
135 °C
- Combi-steam
- 50:22 | 96 °C
- 5
- Stage 3**
204 °C
- Convection
- 00:12 | -
- 5
- 5

R E C I P E

Ingredients

- 1 each Pork Butt
- 2,83 l Water
- 480 ml Cider Vinegar
- 720 ml Beer
- 675 g White Sugar
- 450 g Kosher Salt
- 5 each Bay Leaves
- 5 each Rosemary (fresh, rough chop)
- 5 each Thyme (fresh, rough chop)
- 5 each Star Anise
- 28,13 g Whole Black Peppercorns
- 28,2 g Red Pepper Flakes

1. Food Preparation

Mix all ingredients until dissolved and add Pork Butt after Brine Pork Butt 24-48 hours Pull Pork out of brine and dry with paper towel

2. Cooking Instruction

Place directly on the grill rack (if you want to capture the drippings, put a 2" hotel pan under rack) Be sure to put internal probe into thickest part of the Pork Butt Use 4 Bradley Smoke Pucks in Convotherm Once smoking/cooking is complete, you can continue to hold product in Convotherm or pull it out for use Smoked and tender to pull.

3. Food Serving Instruction

Pulled Pork Sandwich, Quesadilla or with some Rice and Beans

Note: Information emanating from Welbilt is given after exercise of all reasonable care and is intended to provide a guide only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food safe core temperature has been achieved prior to service.