

## Pork Shoulder Cooking Basics

Many competitions require you use the entire shoulder, which is typically referred to as the picnic and butt combined. The following works with butts, which are easier to purchase.

Prepare the shoulder by removing excess fat, keeping in mind that seasoning will not penetrate more than ½ inch of fat. We suggest you move a good portion of the skin, and fat, not just at the butt end of the shoulder.

Next inject your shoulder. We have provided one injection, keep in mind the purpose is to add moisture and seasoning.

Then apply mustard over the entire shoulder. Create your mustard using regular yellow mustard as a base, add some honey and vinegar (or whiskey or old wine). A little salt may be helpful as well.

Then apply the MIM Sweet Rub, lightly all over the mustard. Do multiple applications of the rub, starting at least 4 hours prior to starting to cook. Best to apply from a container, so you keep a light application of rub. We have found that more applications, of less rub, make for better penetration of the spice.

The mustard and rub create your “bark” which is critical for competition.

Cook for 14 – 18 hours, at 225 degrees. Internal temperature at least 185 when done. The bones should pull out effortlessly.