Down and Dizzy Pork Shoulder

Recipe courtesy of Chris Capell, Dizzy Pig Barbecue. For more information on the Dizzy Pig Competition Team, visit Big Green Egg Competition Teams.

Ingredients
7.5-10 lb pork butt (also called pork shoulder blade roast, Boston butt)
⅓ cup of Dizzy Gourmet® Down and Dizzy™ Seasoning
Salt
2 or 3 chunks of smoking wood (hickory is a natural on pork)

Wrapping liquid
½ cup of peach nectar
Hot sauce (optional, and to taste mixed in with peach nectar)

Instructions
Trim excess fat and silver skin. Leave fat cap on one side. Shake a light layer of coarse salt onto all sides of the pork butt.

Cover generously with Down and Dizzy™ Seasoning and press in with hands to adhere. Let rub melt in for 20 minutes or more while you prepare EGG.

Prepare fire in EGG, starting with a small amount of charcoal in the firebox. Once all charcoal is burning and EGG has warmed up to 300°F/149°C or more, lay wood chunks on coals, and cover with more charcoal to fill firebox.

Add the ConvEGGtor™ Plate Setter with legs up and drip pan or foil to catch drippings. Place cooking grid on ConvEGGtor Plate Setter legs.

Stabilize EGG at 250°F/121°C, and wait 20 minutes or more until smoke is thin with a light smoky aroma. Place seasoned pork butt on grid, fat cap down. Cook for approximately 8 hours, or until outside crust (bark) is caramelized and firm.

After 8 hours, or when the meat reaches 170°F/77°C internal temperature, double wrap the butt in heavy-duty aluminum foil. Before sealing foil, pour in peach nectar/hot sauce mixture. For a little extra layer of flavor, grind a couple teaspoons of Down and Dizzy™ Seasoning finely and add to liquid.

Return to EGG and cook until 200°F/93°C internal temperature in the center. Remove from EGG, cover with towels, a blanket or place in cooler to rest for at least 1 hour and up to 3.

Pull, shred, chop or chunk to your preference. Add salt, fine ground rub to taste.

Enjoy!