

Smoked Pork Tacos

This is a commitment. Less than having children or getting married, but more than ordering a pizza. The heart and soul of the deal is the smoking, and there is no way that you will get good without practice.

There are a lot of salsa and guacamole recipes in the newsletter archives

http://www.bigburrito.com/eatbig/fuller_archive/2007.html that would be great here.

6-8	#	Pork butt (shoulder), bone-in
¼	C.	Salt
¼	C.	Black pepper
2	Tbs.	Dried thyme
16	ea.	Fresh corn or flour tortillas
½	C.	Chopped fresh cilantro
½	C.	Finely chopped white onion (but not pureed or food processed)

Salsa

Guacamole

Lime Wedges

1. Rub the pork butt all over with salt and pepper. Sprinkle top (fatty side) with thyme.
2. Get a good fire going in the offset firebox of the smoker. When the coals are hot, put a nice applewood log on top. Close the lid and restrict the airflow into the firebox so that the applewood gets a nice smoke going. Place a drip pan with water in the smoking chamber under where the pork will be cooking. Place the pork in the smoke chamber, close the lid, and adjust the smoke stack cover to allow for a good flow of smoke.
3. Spend the next 6-8 hours maintaining the fire, turning the pork around, pulling off little nibbles, playing with the kids, and mowing the grass. If you continue with only wood, don't be surprised if you go through a few logs. But you'll still probably want to feed a little charcoal if the heat gets scant. Also, keep an eye on the drip pan that it doesn't dry out. You will need a little moisture there.
4. The ideal point is reached when the pork reaches 185° internal temperature at the deepest part near the bone. The shoulder bone should come out clean with no resistance.
5. Remove the pork butt, place it in a large heat proof dish, and pull it. You might want to eat the crispy fat cap off the surface before mixing it in, if you are like me. But don't discard it, that is a huge piece of the flavor.
6. Make tacos and eat them. Have a beer.