

A CUT ABOVE THE REST: GRAND CHAMPIONS 2022 @ PIG JIG FUNDRAISER

*partnering with non profits for the health and wellness of the
Colorado Springs community.*

Perry's Smoking Tips:

1. Choose quality meat. It may cost more, but it will be worth it.
2. Trim the fat. But not all of the fat. At 225 to 250 degrees a thin layer of fat will render into oil and carry the flavor of your rub deeper into the meat.
3. Pick a good rub that works well with the meat you are smoking. Many rubs that work great on pork and poultry often don't work as well on beef. The same goes for sauces. But don't stress. The base for almost all rubs is salt and pepper. Start there and build from that, or pick a good commercial rub from your grocery store that compliments the meat you are smoking.
4. Temperature control is the key. Don't be in a hurry. Good smoking is a marathon, not a sprint. We're talking hours here. Use a good hardwood when smoking. I like to use fruit wood like apple or cherry for pork and poultry and nut wood like pecan, hickory or mesquite for beef. Hardwood gives you a more consistent temperature and smoke, and adds great flavor. Grab a beer, or pour yourself a glass of wine, keep an eye on the temperature, and relax.
5. Basting or "spritizing" needs to happen about every 90 minutes. Don't use a brush. It breaks up the "bark" (crust) that's starting to form. Use a spray bottle with cola in it. The sugar in the cola helps the bark form sooner, which in turn helps the meat retain flavor and moisture. Once a good bark has formed, the "smoking" is over, but not the cooking. Now you need to wrap the meat with foil or un-waxed butcher paper and put back into the 225 to 250 degree smoker until you reach the correct internal temperature. For pork look for a minimum internal temp of 145 degrees, chicken will be 165 degrees, and beef is 145 degrees.
6. Time to rest! (For you and for the meat)! Take your prize out of the smoker and wrap in a towel. Place it in a empty ice chest if possible. Let the meat rest for at least 30 minutes, an hour if possible. This rest time allows the juices and flavors soak into the meat and redistribute.
7. Open a beer or pour you some wine. Remove your prize from the cooler, unwrap, carve and enjoy the fruits of your labor and patience.

