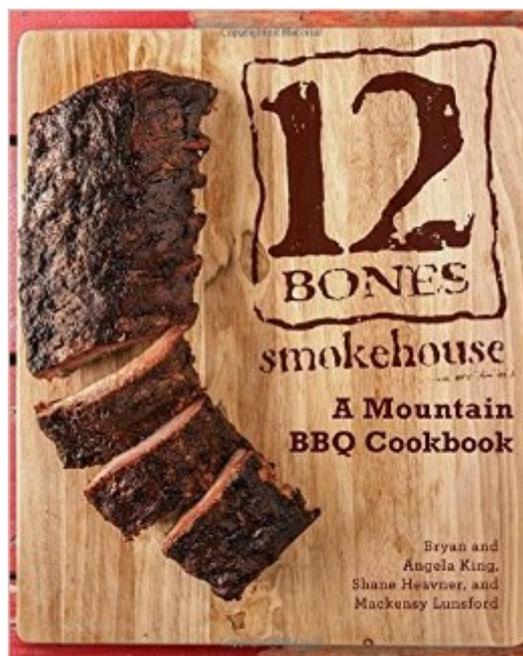


The book was found

12 Bones Smokehouse: A Mountain BBQ Cookbook



Synopsis

For lovers of the 12 Bones restaurant as well as fans of progressive 'cue, 12 Bones Smokehouse includes signature recipes and techniques for ribs, pulled pork, and all the fixin's. When 12 Bones Smokehouse opened in Asheville, North Carolina, many doubted that it would succeed. From a squat building in a flood plain, the owners were serving up creative barbecue that wasn't 100-percent true to any single region. Yet a decade later, 12 Bones is a local institution that rivals the Biltmore Estate in popularity. (In fact, it's 12 Bones alone that has been on President Obama's itinerary all three times he's passed through Asheville.) The 12 Bones Smokehouse book is true to the spirit of the place. Everything is made from scratch--and cornbread is not optional. Inside you'll find all the classics: from the famous ribs to smoky pork, turkey, and chicken. And just like the restaurant, the book is uniquely vegetarian-friendly by barbecue standards. From tangy Pickled Okra Salad to savory Jalapeno Cheese Grits, everyone will find something to love. Addictive desserts and flavor-packed rubs and sauces--including the famous Blueberry-Chipotle Barbecue Sauce--are all here, too. So if you can't make it to 12 Bones this week, now you have the next best thing.

Book Information

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Customer Reviews

[View larger](#) [Smokin'™ Hot Pork Butt](#) Yield: 8-10 servings. 1 (5-6 pound) boneless pork butt. 3/4 cup 12 Bones Butt Rub. 12 Bones Butt Rub. This is what we use on our big Boston butts, which eventually become pulled pork, before smoking. You can do the same or you can use it on a regular, oven-roasted pork loin, if you want. This has a rather earthy flavor,

which separates it from many store-bought rubs you'll find. It may seem full-flavored at first glance since pork has a neutral flavor, but the fat can easily drown out spices if you go too light.

Yield: 4 1/2 cups

1 cup iodized salt 1/4 cup cayenne 2 cups paprika 1/2 cup granulated garlic
1 1/2 tablespoons dry English mustard 2 1/2 tablespoons dry whole oregano 2 1/2 tablespoons seasoning salt 2 1/2 tablespoons fine ground black pepper 1 tablespoon cumin 1 tablespoon ground nutmeg 1 tablespoon cinnamon 1 tablespoon ground allspice

Combine all the ingredients and mix thoroughly. Store what isn't used in an airtight container.

Preparing the Smokin' Hot Pork Butt

When it comes to barbecue, there's an ongoing debate about what truly authentic barbecue really is. In North Carolina, that debate borders on an all-out squabble. In the eastern part of the state, you'll find many who swear that whole hog is the only way to go. Farther out west, particularly in our neck of the woods, we tend to go for big old hunks of meat from the shoulder. It seems like the only thing most factions can agree on is that true barbecue is laced with the flavor of a long, slow roast over hardwood. That's why some may take issue with this recipe, which calls for smoking the meat only halfway, and then finishing it in the oven. For those with a desire to stand outside all day and baste to their heart's content, skip the oven and keep smoking until your pork butt, and all of its connective tissue and fat, have slumped and melted to form the heavenly mess that is perfect barbecue. Look for an internal temperature between 190 and 205° F, and you're done. This recipe is for those who can't, or don't want to, stay outside all day. Using boneless pork butt and finishing it in the oven means you're saving time, not only on the day of, but also the days beforehand. That's because no brining is necessary for this pork butt to turn out plenty moist. And, since the cut is boneless, there will be more nooks and crannies to get the rub inside, which will give it plenty of flavor. Bring this dish to a potluck or summer picnic and you'll be the king of the neighborhood. If you want to pretend you worked at it for 12 hours, we won't tell anyone. Mix the Butt Rub in just enough water to make a thick paste, which should be about 1/4 cup water. Thoroughly coat the pork butt, making sure to get the seasoning in all the crevices. Soak the wood chips and prepare a grill or smoker for indirect heat between 225 and 240° F, but no higher than 240° F. Smoke the pork butt over indirect heat for 3 to 4 hours, or until a good dark crust forms. The internal temperature should reach about 170° F. Meanwhile, preheat the oven to 300° F. Transfer the pork butt to a roasting pan. Chef Shane says he likes to line the bottom of the pan with some onions and garlic, on top of which he sets the pork butt, which keeps it from sitting in its own fat. Cover the pan with foil, tenting the foil to make sure it doesn't touch the butt. Finish in the oven until the internal temperature reaches 190 to 205° F, which

should take about 4 hours. Let the butt rest for about 30 minutes, then slice, pull, or chop it. Serve with the 'Q&' sauce of your choice or plain.

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