

Rub for Your Butt with Coffee

Burt Kemp

1-8 lb Boston Butt
Binder, such as mustard
Burt's Rub for your Butt with Coffee

Coat the Butt with mustard as your binder. Sprinkle Burt's Rub for your Butt with Coffee on the butt, let sit in the refrigerator for 12 hours. Again, I like to use a container with a lid because all the mess stays in the container.

Bring your smoker up to 225°. Make sure that you have a water pan in the smoker to keep the butt moist. Put a pan under the butt to catch the drippings to make a sauce. Cook in the smoker until tender, about 165°. We like to serve it Cochon de Lait style, broken into about 1" or 2" pieces, but you will have to bring it up to 185° on the smoker wrapped in butcher paper or in a roaster. You do not want to lose any of the juice from the butt.

If you want to use the butt for pulled pork, then bring the butt to 210° so that it will pull apart freely. Or place it in a crock pot or roaster and bring it to 210°. Place it in a crock pot with Burt's Cajun Seasoning and a little water or beer; heat until it pulls apart easily, mix in Burt's Bayou BBQ Sauce or Burt's Cajun BBQ Sauce to taste or serve on the side (warm).

Makes: 5 lbs
Serves: 20 (4 oz)

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Burt Kemp - Chef