

# **Boston Butt SV**

#### Recipe number:

04.10.002

# Starting material:

7000 g Boston Butt - Pork shoulder with neck

## Seasonings & additives:

1050 g Brine for Pulled Pork, Pulled ER2007439
Chicken, Beef Brisket 15% injection
330 g Smokey Rub 1829300

## **Processing procedure:**

Trim the Boston Butt (pork shoulder with neck). Inject 15% of the brine and massage the Smokey Rub into the meat.

Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 600x400

#### **Preparation:**

Cook in a water bath at +80°C for 12 hours.

Reserve the cooking juices from the bag and mix into the meat after it has been pulled.

Remove the cooked Boston Butt from the bag and cook on all sides on the BBQ before pulling.

## **EU Food Information Regulation:**

Pork, potable water, seasoning (contains MUSTARD), sea salt, cane sugar, starch, table salt, glucose syrup, stabiliser: (E 500 Sodium carbonate, E 331 Sodium citrate), smoked paprika powder (paprika, smoke), dextrose, smoked salt (table salt, smoke), natural flavouring, smoke

## **Analysis:**

Calorific value KJ	682 KJ
Calorific value Kcal	163 Kcal
Fat	9.4 g
Saturated fatty acids	2.3 g
Carbohydrates	3.9 g
Sugar	1.6 g
Protein	15.6 g
Sodium	0.9 g
Salt	2.1 g