

JACKSON MEAT

COOKING TIPS & TRICKS!

When it comes to smoking meats, Jackson Meat will not only sell you the finest, freshest cuts of meat around...they will let you in on their secrets to smoking success! 😊

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FOR: Pulled Pork

USE: Pork Shoulder/Pork Butt Roasts

Purchase fresh pork roasts and season with one of our favorites – Butt Rub or Original Willinghams Rub (aka...WHAM). We sell both of these popular rubs in our store. Rub down all sides and areas of the pork roast. Cover and let sit in refrigerator overnight (if time allows). Place roast fat side UP and place on smoker. Start pork roast at 225 degrees for 2.5-3.5 hours. Wrap roast in foil and increase temperature to 275 degrees. Cook pork to internal temperature of 200-205 degrees using a meat thermometer. Remove meat from smoker and let sit for about a half hour. Unwrap and begin pulling meat from the bone. The meat should be very tender and be easy to shred. ENJOY! 😊

FOR: Pulled Beef

USE: Chuck Roast

Purchase fresh chuck roast and season with one of our favorites – Butt Rub or Original Willinghams Rub (aka...WHAM). We sell both of these popular rubs in our store. Rub down all sides and areas of the beef roast. Cover and let sit in refrigerator overnight (if time allows). Start beef roast at 225 degrees for 2.5-3.5 hours. Wrap roast in foil and increase temperature to 275 degrees. Cook beef to internal temperature of 215-225 degrees using a meat thermometer. Remove meat from smoker and let sit for about a half hour. Unwrap and begin pulling meat. The meat should be very tender and be easy to shred. ENJOY! 😊

FOR: Beef Brisket

USE: Beef Brisket (*flat cut or whole brisket*)

Purchase fresh beef brisket and rub with one of our favorites – Butt Rub or Original Willinghams Rub (aka...WHAM). We sell both of these popular rubs in our store. Rub down all sides and areas of the beef brisket. Cover and let sit in refrigerator overnight (if time allows). Place brisket fat side UP on smoker. Start beef brisket at 225 degrees for 3.5 hours. Wrap brisket in foil and increase temperature to 275 degrees. Cook brisket to internal temperature of 205-215 degrees for slicing OR to 220-230 degrees for pulling meat. Remove brisket from smoker and let meat sit for about a half hour. Unwrap and begin slicing or pulling meat. ENJOY! 😊

FOR: Smoked Ribs

USE: Baby Back or Spare Ribs

Purchase fresh pork ribs and remove/peel off silver-skin. Rub ribs with our all-time favorite seasoning – Original Willinghams Rub (aka...WHAM). We sell this popular rub in our store. Rub down all sides and areas of the pork ribs. Cover and let sit in refrigerator overnight (if time allows). Place ribs on smoker at 200 degrees. *It is also important to place a small dish of water in smoker to keep ribs moist.* Cook ribs for 4.5 hours or until ribs “tare” from the bone. (Do not wrap ribs and do not apply BBQ sauce to ribs!) Spare ribs may take a little longer than baby back ribs – be sure to check them and not overcook! When the meat tares, they are done! ENJOY! 😊

Questions or need additional information on smoking or cooking meats from our store? Do not hesitate to call and speak with one of our employees on more “tips & tricks” for preparing our delicious meats!

We are glad to help!

620.662.4465