

Meat

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Smoked Brisket (Overnight Midnight Method)

Smoked Brisket Recipe (Overnight Method)

Ingredients:

- **11 lbs brisket** (trimmed)
- **Salt, pepper, and spices** (for rub)
- **Dijon mustard** (used to hold the rub)
- **Pink butcher paper**
- **Pineapple juice** (for wrapping)
- **Beef broth** (for wrapping)
- **Apple cider** (for spritzing)
- **Pot of water with spices** (to keep moisture in the smoker)

Instructions:

1. Trim the Brisket:

Trim excess fat, leaving about ¼ inch on top.



3. **Apply Rub:**

Rub Dijon mustard over the brisket as a binder, then generously apply your salt, pepper, and spice rub on all sides.

4. **Wrap & Rest:**

Wrap the brisket in plastic wrap and let it rest in the fridge for several hours or overnight.



5. **Preheat Smoker:**

Preheat your Traeger to **225°F** with your preferred wood (Traeger Signature Blend recommended).

6. **Initial Smoke:**

Smoke the brisket fat-side down for **3-4 hours**, spritzing with **apple cider** every hour.





8. **Overnight Cooking:**

Before bed, drop the smoker temp to **200°F**. Let it smoke overnight with a pot of water and spices in the smoker to maintain moisture.



8:33



THE CUE >

ONLINE ●

GRILL

Cooking

224°

Set to 225°

TIMER

00:00

Remaining

PROBE 1

ON ●

56° 160°

Current Goal



Keep
Warm



Shut
Down

10. **Morning Check:**

Raise the smoker back to **225°F** in the morning. Continue spritzing every **30-60 minutes**



11. **Wrapping:**

When the internal temperature hits **160-170°F**, wrap the brisket in **pink butcher paper**. Add a **3:1 mixture of beef broth and pineapple juice** inside the wrap.

12. **Final Cook:**

Continue smoking until the brisket reaches an internal temperature of **200-205°F**.

13. **Rest:**

Remove from the smoker and rest the brisket in a cooler for **1-2 hours**.



15. **Serve:**

Slice against the grain and serve with sides like [Greek lemon potatoes](#) and a [kale & cucumber salad](#).



Smoked Brined Turkey Recipe



Achieve a perfectly juicy and flavorful turkey with this smoked brined turkey recipe. By combining brining, low-temperature smoking, and higher-temperature roasting, you'll create a delicious centerpiece for any meal.

Ingredients:

- **1 whole turkey (12 pounds)**, thawed
- **Brine solution** (your preferred recipe)
- **Wood pellets or chips** (hickory, mesquite, apple, or cherry recommended)

Equipment:

- **Smoker** (e.g., Traeger smoker)
- **Meat thermometer**

- **Basting brush** (optional)
 - **Spritzing liquid** (apple juice or melted butter, optional)
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Instructions:

1. Brine the Turkey:

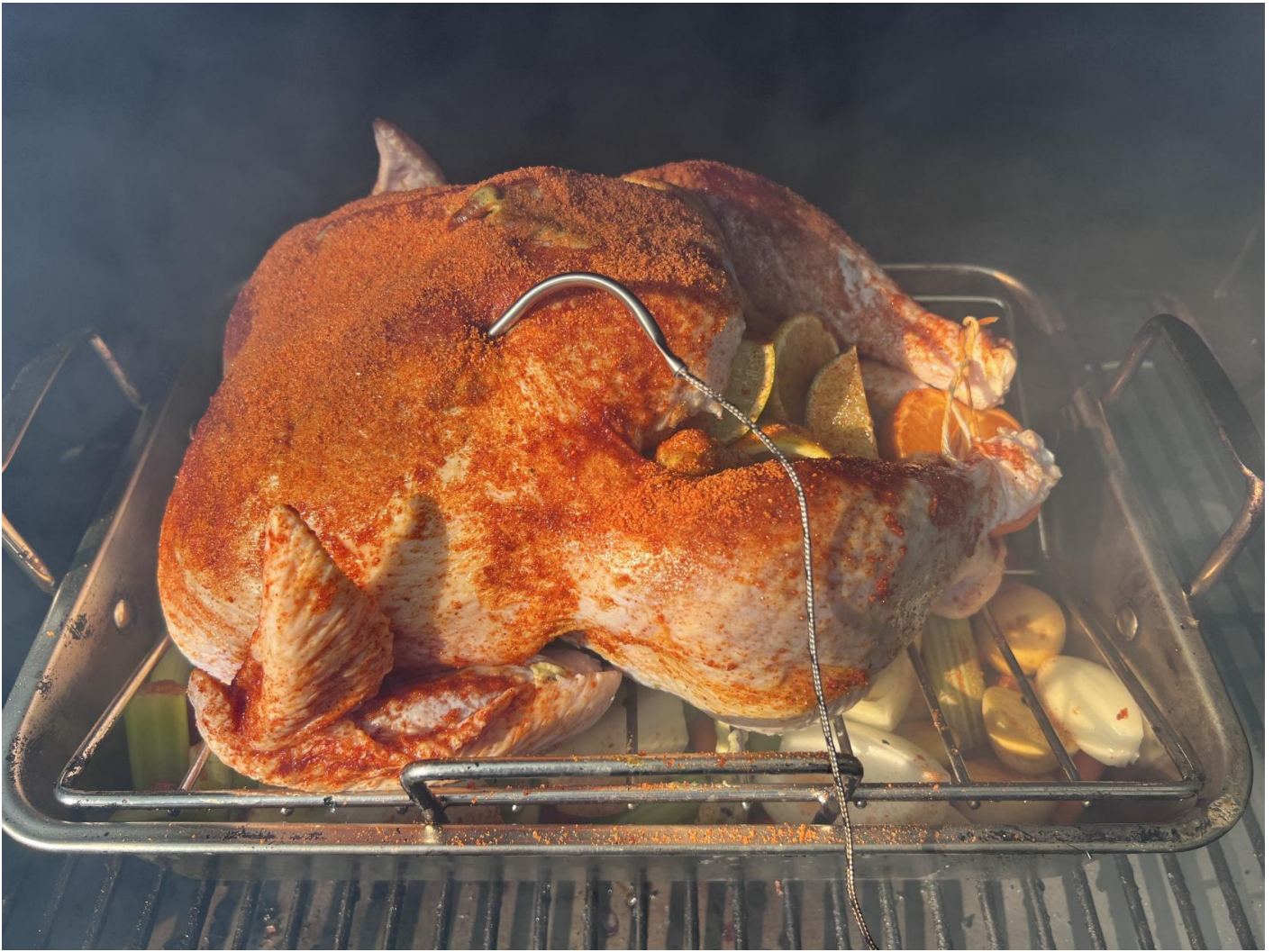
- **Submerge the Turkey:** Place the turkey in your brine solution, ensuring it is fully covered.
- **Refrigerate:** Let it brine until 3 PM or for the duration specified in your brine recipe.
- **Rinse and Dry:** After brining, rinse the turkey thoroughly under cold water and pat dry with paper towels.

2. Prepare the Smoker:

- **Initial Temperature:** Preheat your smoker to **180°F - 225°F** for the initial smoking phase.
- **Load Wood Pellets/Chips:** Choose flavorful wood like hickory, mesquite, apple, or cherry for a stronger smoke flavor.

3. Smoke at Low Temperature:

- **Place the Turkey:** Position the turkey on the smoker grate, breast side up.
- **Smoke for Flavor:** Smoke the turkey at **180°F - 225°F** for **2 to 3 hours** to maximize smoke absorption.
- **Avoid Opening the Smoker:** Keep the lid closed to maintain consistent temperature and smoke levels.



4. Increase Temperature to Finish Cooking:

- **Raise the Heat:** After the initial smoking, increase the smoker temperature to **300°F**.
- **Continue Cooking:** Cook until the turkey reaches an internal temperature of **165°F** (74°C).
- **Estimated Time:** This will take an additional **2 to 3 hours**, but always rely on internal temperature rather than time.

5. Monitor Internal Temperature:

- **Use a Meat Thermometer:** Insert it into the thickest part of the breast and innermost part of the thigh without touching bone.
- **Check Regularly:** Begin checking after the first hour at 300°F to gauge progress.
- **Ensure Safety:** The turkey is safely cooked when both the breast and thigh reach **165°F**.

6. Optional Basting or Spritzing:

- **Add Moisture and Flavor:** Every hour, optionally baste the turkey with melted butter or spritz with apple juice.
- **Maintain Smoker Temp:** Be quick to prevent significant heat loss when opening the smoker.

7. Rest the Turkey:

- **Remove from Smoker:** Once the target internal temperature is reached, carefully take the turkey out.
- **Let It Rest:** Allow the turkey to rest for **20-30 minutes**. This helps the juices redistribute for a juicier result.

8. Carve and Serve:

- **Prepare for Serving:** Move the turkey to a carving board.
- **Carve:** Slice the turkey as desired.

- **Enjoy:** Serve to your guests and enjoy your flavorful, juicy turkey!





Additional Tips:

- **Wood Selection Matters:** Stronger woods like hickory and mesquite impart a bolder flavor, while fruit woods like apple and cherry offer a milder taste.
- **Enhance Smoke Exposure:** Consider using a smoke tube or additional smoke generator for extra smoke, especially useful when cooking at higher temperatures.
- **Consistent Temperature:** Avoid frequent opening of the smoker to keep temperature and smoke levels steady.
- **Spatchcocking Option:** For more even cooking and increased smoke absorption, spatchcock the turkey by removing the backbone and flattening it.

St. Louis Pork Ribs — The Deome Way

Overview

Smoked St. Louis cut pork ribs with a sweet-savory bark, deep smoke flavor, and a sticky mustard glaze finish. Perfect for Traeger or any pellet smoker.

Ingredients

- 2 racks St. Louis style pork ribs (about 2.5–3 lbs each)
 - Meat Church Honey Hog BBQ Rub
 - Yellow or Dijon mustard (binder)
 - Apple juice (for spritzing)
 - Honey and unsalted butter (for wrapping)
 - Carolina-style mustard BBQ sauce (store-bought, e.g. Lillie's Q Carolina Gold)
 - Royal Oak hardwood pellets
 - Pecan wood pellets
-



Prep

1. **Trim & Peel:** Remove ribs from packaging. Pat dry. Remove membrane from bone side. Trim excess fat and loose bits.
2. **Binder:** Coat both sides with yellow or Dijon mustard.
3. **Rub:** Apply Meat Church Honey Hog rub generously to all surfaces.
4. **Rest:** Wrap tightly in plastic wrap. Refrigerate overnight.



Smoking Process

1. **Preheat Smoker:** Use a 50/50 blend of Royal Oak and pecan wood pellets.
2. **Room Temp:** Unwrap ribs, let come to room temp 30-45 min before smoking.
3. **First Smoke:** Place ribs bone side down on smoker at 165°F for 3 hours. Spritz lightly with apple juice after 90 min, then hourly.
4. **Raise Temp:** After 3 hours, increase smoker to 225°F.



5. **Wrap:** At the 5-hour mark (or when bark is set and color is deep), wrap each rack in heavy-duty foil or butcher paper with a drizzle of honey and a few pats of butter. Place wrapped ribs back on smoker, meat side down.
6. **Braise:** Cook wrapped for 1.5-2 hours, until internal temp is 195-203°F and probe tender.
7. **Glaze:** Unwrap and place ribs back on the smoker, bone side down. Brush with mustard BBQ sauce. Smoke unwrapped 20-30 min to set glaze and firm bark.



8. **Rest:** Remove from smoker. Tent loosely with foil and rest 10-20 min before slicing.
9. **Slice & Serve:** Slice between bones and serve with your favorite sides.





Notes

- **Pellet Blend:** The Royal Oak and pecan combo gives classic smoke with sweet, nutty undertones—perfect for pork.
- **Sauce:** Glaze at the end for a sticky, competition-style finish.
- **Signs of Doneness:** Meat pulls back from bones, probe slides in with no resistance, bark is deep and sticky.
- **Serving Tip:** Rest before slicing for juicier ribs.

Sticky Honey Hog Pork Shoulder (Pellet Grill / Traeger)

Overview

This method delivers a sticky, sweet bark with perfectly juicy pulled pork—using Meat Church Honey Hog rub, honey butter, and apple juice. It's an overnight, low-and-slow cook designed for stress-free mornings and maximum flavor. **Total cook time is roughly 12-13 hours, plus resting. Start your cook one day before you plan to serve.**

Ingredients

- **1 Bone-In Pork Shoulder (7-9 lbs)**
 - **Meat Church Honey Hog BBQ Rub**
 - **Apple Juice** (for spritz and wrapping)
 - **Honey Butter** (store-bought or homemade: softened butter + honey, 2:1 ratio)
 - **Butcher Paper (preferred)** or Foil
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Equipment

- Pellet Grill (e.g., Traeger)
- Royal Oak pellets (80/20 blend recommended)
- Spray bottle for spritzing
- Cooler for resting



Step-by-Step Instructions

1. Prep (Evening Before)

- Trim excess fat from the pork shoulder.
- Apply a heavy coating of Honey Hog BBQ rub on all sides.
- Let sit at room temperature for ~30 minutes while your smoker comes up to temp.

SMALL-BATCH CRAFT SEASONINGS MADE IN TEXAS

HONEY HOG



Meat Church
BBQ

APPLY LIBERALLY TO MEAT OR VEGETABLES. LET ADHERE AT LEAST
15 MINUTES BEFORE COOKING.

MSG & GLUTEN FREE

Net Wt. 12.5 OZ. (354.37g)

2. The Overnight Smoke

- **Preheat pellet grill to 165°F.**
- Place the pork shoulder directly on the grate, fat cap up.
- Smoke **unwrapped for 5 hours** (midnight to 5am is ideal).



3. Morning Routine

- At the 5-hour mark, start **spritzing with apple juice** every hour.
- Increase smoker temp to **225°F**.
- Continue cooking until the internal temp of the pork reaches **170°F** (bark should be set, deep, and sticky).



4. Wrapping

- Lay out butcher paper (or foil).
- Place the pork shoulder on the paper.
- **Add 2-3 tablespoons of honey butter and a small drizzle of apple juice** on top of the pork.
- Wrap tightly.



5. Finish at Higher Heat

- Return the wrapped pork to the smoker.
- Increase temp to **275°F**.
- Cook until the pork reaches **205°F internal temp** and is probe-tender.



6. Resting

- Remove from smoker and place (still wrapped) in a cooler or warm oven.
- Rest for **at least 1 hour**, up to 4 hours.

7. Serving

- Unwrap and pull the pork (discard bone).
- Mix in the buttery juices from the wrap for extra flavor.
- Serve as is, or with buns, slaw, and your favorite BBQ sauce.





Tips & Notes

- **Total Cook & Rest Time:**
Plan for **12-13 hours cook time**, plus 1-4 hours resting.
Start your cook one day before you plan to serve for best results and no stress.
- **Spritzing:** Don't oversaturate; just lightly mist the surface.
- **Bark:** If the bark softens too much after wrapping, crack open the paper for the last 20 min of cook time to firm it up.
- **Resting:** Don't skip the rest! This makes a huge difference in moisture and tenderness.

Summary Timeline

Time	Step
Midnight	Pork on at 165°F (unwrapped)
5:00am	Start spritzing, raise to 225°F
~8-9am	Wrap at 170°F internal
~10-11am	Raise to 275°F, finish at 205°F
~Noon	Rest in cooler (1-4 hours)
~Lunch	Pull and serve

Adjust based on shoulder size and smoker performance.

Optional Finishing Sauce

Mix equal parts honey and apple juice, add a splash of cider vinegar and a pinch of salt. Warm and drizzle over pulled pork for extra gloss and flavor.

Enjoy your championship-level pulled pork!