

Sample Cooking Instructions

Boston Butts

- Spray inside of entire unit with Pam or equivalent (this makes for easy cleanup)
- Fill vinegar pan with half white and half apple cider vinegar
- Salt and pepper both sides of butts
- Season with other seasonings if preferred but we use “JO Seasoning”
- Lay with fat side up
- Allow 30 to 45 minutes for oven and meat temperature to rise and continue to cook at 275 to 300 degrees until done. (usually 4-7 hours depending on size of butts)

Chicken (halves)

- Spray inside of entire unit with Pam or equivalent (this makes for easy cleanup)
- Fill vinegar pan with half white and half apple cider vinegar
- Salt and pepper both sides of chicken
- Season with other seasonings if preferred but we use “JO Seasoning”
- Lay with skin side up
- Allow 30 to 45 minutes for oven and meat temperature to rise and continue to cook at 275 to 300 degrees until done. (usually 1 ½ to 2 hours)

Ribs

- Spray inside of entire unit with Pam or equivalent (this makes for easy cleanup)
- Fill vinegar pan with half white and half apple cider vinegar
- Salt and pepper both sides of ribs
- Season with other seasonings if preferred but we use “JO Seasoning”
- Allow 30 to 45 minutes for oven and meat temperature to rise and continue to cook at 275 to 300 degrees until done. (usually 1 ½ to 2 hours)

Notes:

- 1. Always allow plenty of time for oven to bring temperature up**
- 2. Don't overcrowd with meat: it needs room to breathe**
- 3. Clean after each use or at least after two cooking's or if there is a grease buildup**
- 4. Place a catch pan under drain opening to catch grease**