

# Smoked Pulled Beef



## HOT TIP

Cook the beef until it reaches an internal temperature of 95 degrees. This is perfect pulling texture.

### Ingredients:

- Chuck steak
- Dry rub

### PROCEDURE:

- Coat the entire surface area of the beef with your favourite dry rub
- Light the smoker and get it to a temperature of between 110-120 degrees before adding the beef to the smoker
- Maintain your temperature by adding more charcoal as necessary.
- Add 1-2 wood chunks every 30 minutes for the first 4 hours
- After 4 hours, wrap the beef in foil and put back into the smoker. Once the beef is wrapped, there is no need to add more wood chunks, however you will still need to add charcoal to keep the temperature consistent.
- Once the beef reaches an internal temperature of 95 degrees, remove it from the smoker and allow to rest for 1 hour.
- Pull the beef using forks or meat claws

Cook  
Time



7 HRS.