

Kilted1's SMOKED CHUCK ROAST

Courses: Main Dish

Categories: Beef, Smoker

Ingredients

1 3-4 Pound Chuck Roast

Directions

When ready to smoke, get the smoker at 225F, **hold that temp in the smoker for 10 minutes before adding meat. Rub the meat with a liberal coating of DAVE'S MEAT RUB. Place the roast in the smoker, fat side up, smoke until internal temp is 165. When temp hits 165F** remove from smoker, wrap (in either butcher paper, or tin foil) and place back in the smoker until internal temp hits 205°F. Remove from smoker place in a sealed cooler for 2 hours. Remove from cooler, unwrap, shred and serve over bread with gravy, or however you want.