



Pork Belly BBQ Burnt Ends

Ingredients

4-5 lbs pork belly, cubed (1-2 inches)

2-4 Tbsps olive oil

½ -1 cup spice rub

2 Tbsp butter

½ -1 cup sweet barbeque sauce

½ cup honey

Spice Rub

1 Tbsp salt

1 tsp black pepper to taste

½ tsp onion powder

½ tsp garlic powder

½ tsp chipotle powder

1 tsp smoked paprika

½ tsp five blend pepper

Preparation Instructions

Put pork belly cubes into a disposable tin and drizzle with olive oil. Liberally sprinkle with rub. Place seasoned cubes on a rack separately so they are not touching.

Smoke 2-3 hours. Longer is better. Remove from grill. Temperature should be about 165-170 degrees. Pile into a disposable tray.

Melt butter and pour over burnt ends. Toss with barbeque sauce and honey.

Put on the grill for another hour or two until sauce is carmelized. Cover with foil about half way through the cooking time. Temperature should be about 220-225 degrees. Let rest for 2-3 minutes before serving.