

Pork Belly Burnt Ends

Today we're going on an adventure and we're taking our Big Green Egg and some Pork Belly along for the ride. The flavor of charcoal and some apple chunks will be the exact recipe we need for mouthwatering, game changer pork belly
Chef Jason K. Morse, CEC | Ace Hardware Grilling Expert | Owner, 5280 Culinary

Yield: 10-12 people

Prep time: Minutes

Cook time: 20 Minute Prep – 3-4 Hour Cook Time

Ingredients

Measure	Ingredient	Prep Notes
2 lbs	Pork Belly, Fresh	skinless
¾ Cup	Oink Rub, 5280 Culinary	Season to taste
¾ Cup	Rub a Dub, 5280 Culinary	Season to taste
Taste	Fire Honey, 5280 Culinary	
Taste	High Altitude BBQ Sauce, 5280 Culinary	
Taste	Low Country BBQ Sauce, 5280 Culinary	

Prep Instructions:

1. Remove the pork belly from the package and pat dry
2. Allow the belly to rest and dry out for about 30 minutes
3. Next turn the belly over so that the meat side is facing up
4. Trim the pork belly of any silver skin or excess fat (trim fat to 1/8" on the top side)
5. Using a boning knife, cut the pork belly into 2" wide strips, then turn and cut into 2" cubes
6. Place the belly cubes into a large stainless steel bowl
7. Lightly coat with low country bbq sauce
8. Season as heavy or as light as desired with the 50/50 Oink / Rub A Dub Blend
9. Sprinkle the rub heavier for a stronger flavor, or lightly for a lighter flavor
10. Allow the belly to sit at room temp with the rub for about 20 minutes
11. Toss belly cubes again to mix to help absorb any remaining rub

Cooking Instructions:

1. Ignite your Big Green Egg and setup for indirect cooking

2. *Adjust Egg to 300° (use the EGGgenius if you have one)*
3. *Add a drip tray liner to your convEGGtor*
4. *Add 2 nice chunks of apple wood for more enhanced flavor*
5. *Place the belly cubes onto the grill grate and give them space in between the cubes*
6. *Smoke the pork belly for about 2.5 hours or until desired smoke level is reached and temp of pork reaches 190° or above*
7. *Remove pork belly bites from the smoker, season with a little more of the rub, then place into a stainless steel bowl*
8. *Adjust the Egg temp to 350°*
9. *Toss the belly cubes with the Fire Honey and High Altitude BBQ sauce to taste*
10. *Next place the pork belly cubes into a foil pan, place back into the smoker for 15 minutes to set the bbq sauce and rub*
11. *Remove from the smoker and allow to rest for 5 minutes*
12. *Serve*

Grills / Grill Gear Used:

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| • Big Green Egg, Large | Available at participating Ace locations |
| • Big Green Egg, ConvEGGtor | Available at participating Ace locations |
| • Big Green Egg, Charcoal | Available at participating Ace locations |
| • Big Green Egg, EGGgenius | Available at participating Ace locations |

Shopping List (Products Used):

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| • Oink Rub, 5280 Culinary | Ace SKU – 8562043 |
| • Rub a Dub, 5280 Culinary | Ace SKU – 8562050 |
| • Fire Honey, 5280 Culinary | Ace SKU - 8017719 |
| • High Altitude BBQ Sauce, 5280 Culinary | Ace SKU – 8560088 |
| • Low Country BBQ Sauce, 5280 Culinary | Ace SKU – 8560252 |