

BBQ Smoked Pork Belly

Prep: 15 minutes • Cook: 8 hours

Rich, smoky pork belly with a lacquered BBQ glaze delivers tender, juicy bites with a perfectly rendered fat cap and deep caramelized bark.

Ingredients

- 4 pounds pork belly (uncured slab)
- 2 cups apple juice (divided use)
- 1/2 cup Hey Grill Hey Everything BBQ Sauce
- 1/4 cup Hey Grill Hey Sweet Rub

Instructions

1. Preheat the smoker to 225°F.
2. Using a sharp knife, score the top fat of the pork belly in a 1-inch crosshatch, cutting just into the fat but not deep into the meat.
3. Season the pork belly liberally on all sides with Sweet Rub.
4. Place the pork belly on the smoker and cook, spritzing with apple juice every hour, until the internal temperature reaches 165°F (about 6 hours).
5. Remove the pork belly from the smoker and wrap tightly in heavy-duty foil with 1/2 cup of the apple juice.
6. Return the wrapped pork belly to the smoker and continue cooking until the internal temperature reaches 200°F.
7. Carefully remove the pork belly from the foil and drizzle it with the juices collected in the foil.
8. Return the pork belly to the smoker, brush all over with BBQ sauce, and cook for 10 minutes to set the glaze.
9. Transfer to a cutting board and rest for 10–15 minutes.
10. Serve by shredding like pulled pork or slicing into cubes.

Tags: Pork, Barbecue, Smoked, Pellet Grill, Low and Slow
