

Candied Jalapeño Pork Belly Burnt Ends

Prep: 30 minutes • Cook: 4 hours 30 minutes

Melt-in-your-mouth pork belly burnt ends, kissed with cherry smoke and lacquered in a bright, sweet-heat candied jalapeño glaze. Rich, sticky, and spicy with a tacky finish that keeps you reaching for more.

Ingredients

- 4 pounds pork belly (skinless)
- 2 tablespoons Hey Grill Hey Beefy Sprinkles
- 12 jalapeños (sliced into rings)
- 1 1/2 cups water
- 1 cup sugar
- 1/2 cup white vinegar
- 1 teaspoon salt
- 1/2 teaspoon celery seeds

Instructions

1. Preheat the smoker. Set your smoker or grill for indirect cooking at 275 degrees F (cherry wood preferred).
2. Prep and season the pork belly. Pat dry and season all sides evenly with Hey Grill Hey Beefy Sprinkles.
3. Smoke the pork belly. Place directly on the grates, close the lid, and smoke until it probes like thick peanut butter at around 175 degrees F internal temperature, about 4 hours.
4. Make the candied jalapeños and glaze. In a saucepan over medium-high heat, combine water, sugar, white vinegar, salt, and celery seeds; bring to a boil, stirring to dissolve sugar. Add jalapeño rings, reduce to a simmer, and cook 5–10 minutes until deeper green. Remove rings with a slotted spoon and reserve. Continue simmering the liquid 10–15 minutes until thick and syrupy; remove from heat.
5. Cube and braise the pork belly. Transfer the belly to a board, cut into 1–1 1/2 inch cubes, and place in a foil pan with about half the candied jalapeños. Seal tightly with foil and return to the smoker until the cubes reach about 195 degrees F internal temperature.
6. Glaze the pork belly. Arrange cubes on a cooling rack, drizzle with candied jalapeño glaze, increase smoker or grill to 350 degrees F, and cook about 30 minutes, basting once or twice more, until tacky and set.
7. Serve. Remove from the smoker, top with remaining candied jalapeños, drizzle any leftover glaze, and enjoy.

Tags: Pork, BBQ, Smoked, Spicy, Jalapeño, Appetizer

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