

# Maple Bourbon BBQ Pork Belly

Prep: 15 minutes • Cook: 8 hours

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*Rich, smoky pork belly seasoned with rib rub, braised to tender perfection, and lacquered in a glossy maple-bourbon glaze for a sweet-savory, melt-in-your-mouth finish.*

## Ingredients

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- 4 pounds pork belly (uncured)
- 2 cups apple juice (divided use)
- 1/2 cup Hey Grill Hey Maple Bourbon BBQ Glaze
- 1/4 cup Hey Grill Hey Rib Rub

## Instructions

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1. Preheat the smoker to 225°F with a mild fruit wood or preferred smoking wood.
2. Score the fat cap of the pork belly in 1-inch squares, cutting just into the fat. Season liberally on all sides with rib rub.
3. Place pork belly fat-side up on the smoker and cook until the internal temperature reaches 165°F (about 6 hours), spritzing the surface with apple juice every hour.
4. Remove from the smoker and wrap tightly in heavy-duty foil with 1/2 cup apple juice. Seal well and return to the smoker until the internal temperature reaches 200°F (about 1–2 hours).
5. Carefully open the foil, reserving and drizzling the braising juices back over the pork belly.
6. Return the pork belly to the grates and brush all over with the maple bourbon BBQ glaze. Cook for about 10 minutes until the glaze is tacky.
7. Transfer to a cutting board and rest 10–15 minutes. Slice into cubes or shred and serve.

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**Tags: Pork, BBQ, Smoked, Glazed, Low and Slow, Game Day**

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