

Maple Bourbon Pork Belly Burnt Ends

Prep: 15 minutes • Cook: 5 hours

Smoky, caramelized pork belly cubes glazed in a maple-bourbon BBQ sauce with a sweet-savory crust and melt-in-your-mouth tenderness—true meat candy from the smoker.

Ingredients

- 5 pounds pork belly (skin removed, cut into 1.5-inch cubes)
- 1/4 cup Hey Grill Hey Sweet Rub
- as needed avocado oil or canola oil (for spraying or light coating)
- 1/2 cup Hey Grill Hey Maple Bourbon BBQ Glaze
- 4 tablespoons butter (cut into pieces)

Instructions

1. Preheat your smoker to 250°F using your preferred hardwood (maple, apple, or cherry work well).
2. Lightly spray or coat the pork belly cubes with cooking oil and season liberally on all sides with Hey Grill Hey Sweet Rub.
3. Arrange the seasoned pork belly cubes on a cooling rack with space between each piece and place the rack on the smoker grates.
4. Smoke for 3-4 hours, until the internal temperature reads about 165-175°F.
5. Transfer the pork belly cubes to a 12-inch cast iron skillet. Drizzle with about 1/2 cup Hey Grill Hey Maple Bourbon BBQ Glaze and top with 4 tablespoons butter, cut into pieces.
6. Cover the skillet with a lid and return to the smoker. Continue cooking at 250°F for 1.5-2 hours, until the internal temperature reaches 195-205°F and the cubes probe like softened butter.
7. Remove from the smoker and rest 15-20 minutes to let the sauce set. Serve with extra Maple Bourbon Glaze.

Tags: Pork, BBQ, Smoked, Burnt Ends, Glazed, Appetizer
