

Pork Belly Burnt Ends

Prep: 30 minutes • Cook: 4 hours

Smoky, tender pork belly cubes caramelized in sweet barbecue sauce and honey, delivering a rich, sticky, sweet-heat bite with deep oak-hickory notes and a lacquered finish.

Ingredients

- 1 pork belly (skinless)
- as needed Meat Church BBQ rub (Honey Hog, Honey Hog Hot, The Gospel, or Holy Gospel)
- to coat Meat Mitch Naked BBQ sauce (or your favorite sweet BBQ sauce)
- to drizzle clover honey (Burleson's)
- 2 half-size disposable aluminum steam pans
- as needed apple juice (for spritzing)
- as needed smoke wood (hickory or pecan)
- to taste Texas Pepper Jelly Apple Cherry Habanero Rib Candy (optional)
- to taste cowboy candied jalapeños (optional)

Instructions

1. Prepare your smoker to 275°F using medium smoke wood such as hickory or pecan.
2. Cube the skinless pork belly into 1-inch by 1-inch cubes.
3. Thoroughly season all sides of the cubes with your choice of Meat Church rub (Honey Hog, Honey Hog Hot, The Gospel, or Holy Gospel). Let the rub adhere for at least 15 minutes.
4. Arrange the cubes fat-side up on a wire rack (or directly on the smoker grates) and place in the smoker.
5. Smoke for about 3 hours, spritzing with apple juice every 45 minutes or whenever the surface looks dry. Cook until the internal temperature reaches about 190–195°F and the meat is very tender.
6. Transfer the cubes to a half-size aluminum pan. Add a little more Meat Church rub, pour in enough Meat Mitch Naked BBQ Sauce to coat, and drizzle clover honey over the top. Optionally add Apple Cherry Habanero Rib Candy to taste. Toss to coat thoroughly.
7. Return the uncovered pan to the smoker and cook for about 1 hour more, or until the liquids reduce and the sauce caramelizes on the cubes.
8. Rest for 15 minutes before serving. Optionally garnish with cowboy candied jalapeños.

Tags: BBQ, Pork Belly, Smoked, Burnt Ends, Sweet and Spicy, Texan

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