

PORK BELLY BURNT ENDS



PREPARATION

1. Start your smoker at 275 degrees.
2. Cut your pork in half to do 2 different batches. Cube into 2"x2" cubes.
3. Season all sides and place on the jerky rack fat side up.
4. Smoke for 3 hours and spray with apple juice after 45 minutes or as needed if burnt ends are looking dry.
5. Remove from the smoker after 3 hours and place in foil pan.
6. Grab a 1/2 cup brown sugar, stick of butter cut into tablespoons, and a 1/2 cup of honey and place into each pan.
7. Wrap with foil and place back on the grill for 1 final hour.
8. Once you reach an internal temp of 202 degrees in the thickest pieces, pull from the grill and add your bbq sauce.
9. Put back on for 15 minutes to finish off the bbq sauce.
10. Remove from the smoker.

INGREDIENTS

- 1 side pork (6-12 lbs)
- Apple juice
- Kosmos OPX-1
- Kosmos Peach Habanero BBQ Sauce
- Killer Hogs BBQ Rub
- Meat Church Honey Hog BBQ Rub
- Brown sugar
- Honey
- Butter

TOOLS

1. LEM Jerky Racks
2. Spray bottle
3. Tin pans
4. Foil
5. Benchmade Meatcrafter Knife

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