

PORK BELLY BURNT ENDS

INGREDIENTS:

- 1 Skinless Pork Belly
- Meat Church Honey Hog OR Honey Hog Hot OR The Gospel (depending on your taste buds desires)
- Traeger Sweet & Heat BBQ Sauce
- Local Desert Creek Honey
- 2 ½ disposable aluminum steam pans
- Apple juice for spritzing



DIRECTIONS:

1. Prepare your Traeger at a temperature of 275° with Traeger hickory or pecan pellets!
2. Cube the pork belly into 1" x 1" cubes.
3. Thoroughly coat all sides of the pork belly cubes with your choice of Meat Church Honey Hog, Honey Hot Hog or The Gospel. Allow the rub to adhere on all sides for at least 15 minutes.
4. Place the pork belly in the smoker fat-side down. We prefer to do this on a wire rack. This cook will take 3 hours. Spritz the pork belly with apple juice every 45 minutes or whenever it starts to look dry. Pull the belly when the meat reaches an internal temperature of 190°F - 195°F. Some people pull there belly a lot earlier, but we want it really tender!
5. Place the cubes in the 1/2 aluminum pan. Season and toss the cubes with more Meat Church rub. Cover the cubes with Traeger's Sweet & Heat BBQ Sauce. Drizzle with, locally sourced, Desert Creek Honey across the top. Finally, toss the cubes thoroughly to ensure they are completely covered.
6. Return the pan (uncovered) to the smoker & cook for another hour or until all liquid has reduced and caramelized. Allow to cool for 15 minutes and enjoy!



Jabo's **ACE** Hardware

JabosAce.com •      @JabosAce @TheCoveGifts