

PORK BELLY BURNT ENDS SIMPLY THE BEST!

- Kezza Packer



A FLAVOURSOME PILLOW OF PORKY GOODNESS

Smoked Pork Belly Burnt Ends are a mouth-watering bite sized crowd pleaser and not too tricky to master. The result is a tender and flavoursome pillow of porky goodness - it really doesn't get much better.

PREP TIME: 10mins

COOK TIME: 4hours 30mins

DIFFICULTY: Easy

INGREDIENTS:

3-4kg Pork Belly (skinless)

Rum & Que Rib Rocker

Butter

SWEET N' STICKY BARBECUE SAUCE

1 cup of tomato sauce

½ cup brown sugar

¼ cup apple juice

2 tablespoons apple cider vinegar

1 teaspoon salt

½ teaspoon onion powder

½ teaspoon garlic powder

¼ teaspoon cayenne pepper



METHOD:

- 1.** Preheat your barbecue to 135°C or 275°F.
- 2.** Slice the pork belly in to roughly 4cm cubes.
- 3.** Coat cubes evenly with your choice of rub. Rib Rocker from Rum & Que is my go to.
- 4.** Place cubes into your barbecue. (Indirectly, meaning not above the coals), add some cherry or apple wood for smoke and close the lid for 2 hours.
- 5.** Transfer cubes into a large foil tray with a few sticks of butter. Wrap tightly with foil and place back on to the barbecue for another 2 hours.
- 6.** In a saucepan combine the sweet n' sticky barbecue sauce ingredients and

bring to a gentle simmer for 10 minutes. Careful not to burn the sugars.

7. Uncover the foil tray, pour off any excess liquids in the tray. Pour sauce over pork and coat evenly.

8. Increase barbecue temperature to 175°C or 350°F, put the tray (uncovered) back on to the barbecue and cook for a further 15minutes.

9. Remove from barbecue and allow 10 minutes rest before serving.

SIDE SUGGESTIONS:

- Apple slaw
- Fresh garden salad
- Mashed spuds
- Mac n cheese
- Beer. ■

