



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Pork Belly Burnt Ends

These Pork Belly Burnt Ends are the ultimate meat candy. Irresistible, juicy bites of pork belly (the same meat that is used to make bacon), are rubbed in [B&B's Best Smokey Molasses Rub](#), smoked low and slow, and tossed in a BBQ sauce. As the fat renders down and the meat tenderizes, the outside caramelizes until crisp and succulent. Eat them alone as an appetizer, or use them in tacos, nachos, sandwiches, or baked beans.

Ingredients

3 LBS PORK BELLY, SKIN REMOVED
2/3 CUP [B&B's Best BBQ SAUCE](#) (my choices: Apple Bacon, Mango Jalapeno, Sweet Heat)
2 TBSP BUTTER, MELTED
2 TBSP OLIVE OIL
2 TBSP [B&B's Best Smokey Molasses Rub](#)



Instructions

1. Preheat Grill to 225°F. If using a gas or charcoal grill, set it up for low, indirect heat.
2. Cut pork belly into 2-inch cubes and place into a large mixing bowl.
3. Drizzle olive oil over pork belly, then generously season with Bourbon Molasses Rub.
4. Transfer seasoned pork belly to a wire rack and place on the grill grate. Cook for 3 hours.
5. Remove the pork belly from the wire rack and transfer into a foil-lined aluminum pan or disposable foil pan.
6. Whisk together BBQ sauce, and melted butter, then pour mixture over pork.
7. Toss to coat, then cover the pan with aluminum foil and return to the grill rack.
8. Cook for another 1 to 1 ½ hours, until the internal temperature of the meat reaches 200° F.
9. Remove the foil, transfer pork belly to a cast iron skillet and place on the hot side of the grill.
10. Continue cooking for another 5 to 7 minutes, turning halfway, to crisp up the pork.
11. Remove pork belly from the grill and serve warm.