

SMOKED APPLE CHERRY PORK BELLY



INGREDIENTS

- Pork belly
- Turbinado sugar
- Kosher salt
- Honey
- Your preferred dry rub
- Barbecue sauce
- Butter
- Peach habanero glaze



INSTRUCTIONS

Preparation

1. Cut the pork belly into cubes
2. Lightly coat the cubes with kosher salt.
3. Just before seasoning, pat the pork belly dry really well.
4. Apply your dry rub evenly over all sides.

Smoking the Pork Belly

1. Place the cubes on a wire mesh rack.
2. Smoke at 250 degrees.
3. Cook until the cubes reach an internal temperature of about 155 degrees.
4. If the pork belly starts very cold from the refrigerator, expect this stage to take a little less than 2 hours at 250 degrees.

Pan Braise and Glaze

1. Transfer the pork belly cubes to a full pan.
2. Add about 1/2 stick of butter to the pan.
3. Drizzle honey over the top of the cubes.
4. Sprinkle turbinado sugar over the honey so it sticks.
5. Drizzle a little barbecue sauce over the top, then add about 1/2 cup of barbecue sauce to the pan.
6. Wrap the pan tightly and return it to the smoker at 250 degrees.
7. Cook until the cubes reach about 205 degrees and feel probe tender, usually about 1 hour 15 minutes to 1 hour 45 minutes.
8. Let them rest briefly, then drain off the juices.
9. Mix barbecue sauce with peach habanero glaze at about a 4:1 ratio, adjusting the heat level to taste.
10. Pour the sauce mixture over the pork belly cubes and coat them well. The sauce can be used cold, so it stays thick and coats better.
11. Return the uncovered pan to the smoker at 250 degrees for about 30 minutes, or until the sauce turns tacky.
12. If needed, baste or add another light coat of sauce.