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# Pork Belly Burnt Ends

We were driven to create this recipe after some disappointing experiences eating pork belly burnt ends—undercooked (gross) or way too sweet (is this supposed to be smoked meat or sugar candy?). To us, this recipe captures what pork belly burnt ends are all about—smoky, savory, and melt-in-your-mouth, with just the right sticky-sweet finish!

Serves 4–6 adults, as an appetizer.

## Preferred Smoking Fuel

- 50% mix of cherry and hickory [logs](#) or [chunks](#)
- [Hickory pellets](#)

## Ingredients

- Half a pork belly, skinless, about 5 pounds
- [Lane's BBQ Spellbound rub](#)
- [Killer Hogs The BBQ Rub](#)
- [Killer Hogs The BBQ Sauce](#)
- [Head Country Apple Habanero sauce](#)

## The Preppin'

1. Cut the pork belly into roughly one-inch squares.
2. Put the pork belly cubes into a pan, then apply two medium coats of Spellbound rub, tossing the cubes between each rub application, to ensure all sides get hit with some rub.
3. Cover the pan and refrigerate the pork belly for 1–2 hours.
4. Pre-heat your smoker to 250° F.

5. Apply two medium coats of The BBQ Rub to the cubes, tossing them between rub applications.
6. Spray wire racks with cooking spray, then arrange the pork belly cubes on the wire racks. Let the meat sweat at room temperature for ten minutes.

### **Smoke Show!**

1. Smoke the cubes until they reach an internal temperature of 195–198°, about 2-3/4 or 3 hours.
2. While the pork belly is smoking, combine two parts of The BBQ Sauce with one part Apple Habanero sauce in a small pot on the stove. Heat the sauce, stirring it frequently, until it reaches a simmer. Remove the sauce from the heat and keep it at room temperature. You will need about 1-1/2 cups of sauce.
3. After the cubes reach temperature, remove them from the smoker and increase the smoker temperature to 275°.

### **The Homestretch**

1. Put the pork belly cubes into a foil pan. Pour the sauce over them, then toss the cubes until they are thoroughly covered with sauce.
2. Return the pan to the smoker, uncovered.
3. Smoke the pork belly cubes at 275° until the sauce has caramelized to your liking (about 30–45 minutes).
4. Let them cool for fifteen minutes, hide a stash for yourself, and serve the rest.
5. Store any leftovers (You have leftovers?! Whaaat?!) in a covered container in the refrigerator for up to five days.

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