

Smoked pork belly burnt ends

Pre heat smoker to 250

Trim and cube uncured pork belly into bite size pieces 3/4"ish cubes.

Season with desired dry rub.

Place cubes on wire racks and cook at 250 for 3H.

Remove from smoker and place cubes into aluminum pan.

Cover cubes in desired BBQ sauce, throw in a few slices of butter and couple spoons of honey.

Mix and cover pan with aluminum foil.

Place back on smoker for 90mins.

Remove foil and cook another 15mins to crisp up.