



Pork Belly Burnt Ends

Yields: 30 bites

Total time: 4 hours

Our experience at the track or any race day party? There's always some barbecue. In the spirit of the great state of Kentucky, but good smoke is celebrated from Cali to Saratoga, and burnt ends are where it's at! You don't want to be at the end of the race at the finish line, but you sure want to be at the end of these babies. Succulent pork belly smothered in a dynamite sauce is the perfect nosh when you're dolled to the nines or chillin' on your back porch watching the race on your phone. We got this recipe from one of our favorite riders in the game - our buddy Jared, who is a great smoke master and friend, so this recipe is crafted with love, and your crew is going to love every bite, so get up in here. Not familiar with pork belly? Imagine the sexiest, juiciest bacon of all time, now multiply the flavor and experience times ten. It's that good, and if you have a smoker, this is not hard to do! Just follow our steps, and you're off to the races.

Ingredients

- 8lb pork belly skin removed (if you get from Costco, the skin is already removed)
- BBQ rub (we use at least a ½ C)
- 1 ½ sticks butter sliced into Tbsp tabs
- ½ C brown sugar
- ¼ C honey
- 1 ½ JRad's Secret Glaze (ingredients and instructions below)

Ingredients for JRad's Secret Glaze

- 1 C of your favorite BBQ sauce (We used Sweet Baby Ray's)
- ¼ C apple juice
- ¼ C apple jelly
- 1 Tbsp good hot sauce

Directions for JRad's Secret Glaze

- In a medium saucepan, heat all ingredients together slowly over medium heat
- Keep stirring until it's thick and sexy (like JRad and Matt!)

Directions

- Heat your smoker to 250-275. If you don't have a smoker, you can try this in the oven. If you do it that way, you might want to toss the pork in a little liquid smoke
- Cut the pork belly into 1½-2-inch strips, almost like cubes (width wise, not length)
- Rub each strip down, all over!
- Place the strips on the smoker and smoke for 2-2½ hours
- Once done smoking, pull strips off and cut into 1½ inch cubes
- Grab your foil pan and put the cubes in
- Slice 1½ sticks of butter and put in with the pork
- Sprinkle ½ cup of brown sugar over the pork



- Drizzle ¼ cup of honey all over the pork, sugar and butter
- Cover with foil and return to the smoker for 1½ hours
- After 1½ hours, drain the liquid from the pan and add the glaze, return to smoker for 5-10 mins
- Grab some toothpicks and make somebody's day!