Maple Pork Belly Burnt Ends

Ingredients

2 – 3 kg pork belly, rind removed

1/2 cup BBQ Rub (we recommend Smokey Joe's Honey Hog Rub)

1/2 cup maple syrup

1/2 cup ketchup

1/4 cup brown sugar

1/4 cup apple juice

1 tbsp apple cider vinegar

1 tsp salt

1/2 tsp garlic powder

75g butter, cut into small cubes

Directions

Step 1 – Cut the pork belly into 1 – 2 inch pieces and coat generously with the rub on all sides. Place on a wire rack and refrigerate for at least 1 hour or overnight.

Step 2 - Soak your preferred wood chips for at least one hour before cooking. We recommend apple chips for this recipe.

Step 3 – Heat the BBQ to low heat (120 - 130°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only.

Step 4 – Once the BBQ has reached temperature, drain the wood chips and add to a smoker box. Place the smoker box into the BBQ over direct heat and close the lid.

Step 5 – Once smoke appears, add the rack with the pork pieces to the BBQ, away from direct heat. Close the lid and cook for 2 hours.

Step 6 – Combine all of the remaining ingredients except the butter in a saucepan, bring to the boil then simmer over low heat for 15 minutes, stirring regularly. Set aside.

Step 7 - Remove the rack with the pork from the BBQ. Place the pork pieces into an aluminium foil tray and coat with the maple glaze. Spread the pork pieces into a single layer, cover the tray with foil and place back into the BBQ, away from direct heat. Cook for another 2 hours.

Step 8 – Remove the foil, stir the pork pieces to coat again in the maple glaze, place the cubes of butter around the pork and return the tray back into the BBQ, uncovered, for another 30 minutes or until the sauce is sticky and the pork pieces are caramelised. Stir the pork pieces to coat evenly in the glaze and serve immediately.