PORK BELLY BURNT ENDS FROM THE SMOKER

Pork belly cubes with a dark, well-spiced bark that melt on your tongue and are sticky with a sweet glaze. You smoke them uncovered first, then cook them covered in butter and honey, and glaze them with BBQ sauce at the end. A bite that never stays on the board for long.



INGREDIENTS

For 6 people

Baking and cooking times apply to the original quantity.

- 1.5 kg skinless pork belly, unbrined and unseasoned, from one slab about 4 cm thick
- 1 tbsp yellow mustard
- 2 tbsp light brown sugar for the rub
- 1 tbsp smoked paprika
- 2 tsp fine salt
- 1 tsp coarsely ground black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 60 g unsalted butter
- 40 g runny honey
- 40 g light brown sugar for the pan
- 150 ml tomato-based BBQ sauce

HOW TO MAKE PORK BELLY BURNT ENDS

1. Pat the pork belly dry and trim off any hard edges and loose bits.
2. Cut the belly into even cubes of about 3 cm, so they cook at the same speed.
3. Mix the sugar, paprika, salt, pepper, garlic powder and onion powder for the rub.
4. Coat the cubes with a paper-thin layer of mustard.
5. Season the cubes all over with the rub and let them rest in the fridge for 20 minutes, until the rub turns moist.
6. Set up the smoker for indirect cooking at 135 °C (275 °F), with a small pan of hot water next to the meat.
7. Add the apple or cherry wood to the coals and wait until the smoke runs thin and blue.
8. Place the cubes on a rack away from the direct heat, with a little space between them.
9. Smoke them for about 2.5 hours with the lid closed, until they are mahogany brown and the rub no longer feels sticky.
10. Pack the cubes tightly together in an aluminium pan.
11. Dot the butter in small pieces over the belly, sprinkle the sugar over it and drizzle lines of honey across the top.
12. Cover the pan tightly with aluminium foil and return it to the smoker at 135 °C (275 °F).
13. Cook the belly covered for about 1 to 1.5 hours, until a skewer slides into a cube with no resistance.
14. Remove the foil, pour most of the fat out of the pan and toss the cubes in the BBQ sauce.
15. Leave the pan uncovered at 135 °C (275 °F) for another 15 to 20 minutes, until the sauce is glossy and tacky.
16. Rest the burnt ends for 5 minutes and serve them with cocktail sticks.