



File Name: BlueLine Café Smoked Pork Belly Cubes

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Keywords: Pork Belly, Smoked Apple Wood



Helpful Information

Prep Time: 30 minutes
 Cook Time: 4 hours
 Smoker Temp: 225-240 °F
 Meat Finish Temp: 200 °F
 Recommended Wood: Apple, Maple or Cherry (a mixture of these also works well)

What You will Need

Any size pork belly (about 9 lbs.)
 A good spice dry rub recipe (BlueLine Café Brown Sugar Dry Rub)
 Foil pan(s)
 Heavy duty foil
 Honey
 A good barbecue sauce recipe
 Hot pepper jelly (optional)

Step 1: Find a Pork Belly about 9 lbs.

Step 2: Remove the Thick Skin

Something that makes this really easy is to place the pork belly in the freezer for 30 minutes or just long enough for the fat to get really solid. Start at a corner, slicing with the blade tilted upwards against the underside of the tough skin, it helps to have a paper towel to hold the skin and pull in the opposite direction of the cut.



Step 3: Cube it Up

Once you have the rind removed, the thickness will be about 1.5-2" so it's time to cube it into 1.5-2" by 1.5" cubes. If you feel the cubes are too big, don't worry. The fat will render and the cubes will shrink a lot while they cook.



Step 4: Season with Original Rub.

With that beautiful pig belly all cubed up, it's time to add the color, some great seasoning and move along with this project. I used the BlueLine Cafe Brown Sugar Dry Rub. Place about 1/3 cup of dry rub into a gallon sized zip top bag. Place about 2 lbs. of cubed pork belly into the bag, seal it up and give it a good shake and a massage to coat the meat. (See note below)

Step 5: Setup the Smoker

Set up your smoker for cooking at somewhere between 225 and 230°F with indirect heat using a good fruit wood such as apple or cherry. If your smoker uses a water pan, fill it up. Once the smoker is preheated and ready to go, it's time to smoke! Place the racks of pork belly on the smoker grate and close the lid for at least 2 hours. Every smoker cooks a little different and not every smoke thermometer reads exactly right so you sort of have to know your smoker so you can make adjustments as required.

Step 6: Smoke the Pork Belly Cubes

We want these burnt ends to brown real nice, render off some of their fat and get a real nice bark on the outside while remaining soft and tender on the inside. Check them occasionally and when they reach a really nice color. This can take anywhere between 2-3 hours With the bark color of the cubes. The temperature ended up being about 175-185 °F.

Step 7: Transfer to Pan(s) and Glaze



Transfer the burnt ends to a foil pan or some other oven proof pan that you like to use and we are going to add a few ingredients to kick them up a little.

Step 8: Glaze

I added honey and barbecue sauce to give them sweetness and kick. I did not measure the honey or the sauce. AT least enough to coat all sides of the meat pretty good. The other idea is to add some honey and 2 to 3 heaping tablespoons some really good hot pepper jelly..

Step 9: Finish Cooking

Cover the pans of glazed meat with heavy duty aluminum foil and place them back in the smoker for 60-90 minutes to render more fat and let them tenderize. I checked the meat after 1 hour and removed them when they reached 200°F.

Step 10: Serve them Up

Open the top and let them cool for a few minutes before serving. If it's a party, you can also stick toothpicks in them to make them easier to grab and eat.

Cooking Notes: First attempt, August 16,2017. Used all apple smoking chips and a 2.18 lb. pork belly which entered the smoker at 12:30PM at 200 degrees, smoker was heating up to temperature setting of 230 degrees. At 1415 hrs., bumped cooking temp to 250 degrees (I think this was a mistake, trust the smoker to get the temp up in time.) At 1500, meat was probed and registered 173 degrees. I lower the cooking temp to 230 degrees again (allowed some heat to escape by leaving the door open for a minute or so). AT 1600 hrs., I pulled the meat at 186 degrees and put in pan. I used Rufus Teague Whiskey Maple BBQ sauce, along with 3-4 tbsp. of honey and 3 tbsp. of butter. Wrapped the pan in foil and placed back in cooker for 60 minutes. Served an hour later with just a warm up in oven. Taste: It seemed to have too much dry rub seasoning on them and after completely coated with rub you couldn't tell which way they laid in the pan as they cooked. Was the FAT vertical leaking out rather than re-juicing into the meat, or horizontal in the cooker? Served four adults. Next time, dust the dry rub keeping track of which way the fat is running. Cook with the fat running horizontal through the meat.

03/19/2018 Cooked with the fat horizontal, allowed the fat to seep into the meat. Next time don't cube, slice 1 ½ slices and try cooking that way.Used Apple chips, loaded chips three times, about once and hour. Used the coffee dry rub and it still overpowered the meat smoke. Used Rufus Teague Whiskey Maple BBQ sauce.

03/23/2018 Cooked as slices, fat horizontal, used apple chips, loaded three times. Used Jeff's orginial rub, taste was a little more smokey. The bottom fat is rendered and reduced but the top fat cap did not render and reduce as much. Next time try cooking rotating top to bottom the meat on every time your replace chips. Don't miss the glazing step with Rufus Teague Whiskey Maple BBQ sauce, butter. This does make them very sweet.