

Sishado Pork Belly Burnt Ends



BBQ Temperature: Indirect 120 °C (248 F)

Internal temperature: 96 °C (205 F)

Preparation time: 3-4 hours

Supplies

- 1 kg Pork Belly
- 9 tl Brown sugar
- 7 tl Honey
- 7 tl Sishado marinade (Barbeque & Grill)
- 100 grams Cream butter (thin slices)
- Pork rub or rub of your choice

Supplies for the Pork Belly Burnt Ends Bao Buns

- Bao Buns
- 3 Parsley twigs
- Crispy thin bacon
- 1 chili pepper

Other Supplies

- A BBQ with an indirect zone
- Smokewood chunks (apple, cherry, mesquite, hickory)
- Therma pen
- Tassel for glazing

Preparation Pork Belly Burnt Ends

1. Remove the Pork Belly from the package and wash it under the cold tap.
2. Let the Pork Belly drain and dry it well with a papertowel.
3. Cut the Pork Belly into thick strips c.a. 2 cm then cut them into cubes.
4. Season the Pork Belly cubes (make sure that all sides are covered with a good coat of the rub).
5. Put them in a bowl and cover it with aluminum foil (let it marinade 10-20 minutes).

Making the Pork Belly Burnt Ends

1. Preheat the BBQ to 120 °C and prepare the BBQ for an indirect zone.
2. If the BBQ is on temperature you can put the wood chunks on the charcoal.
3. Close the lid and let the wood smolder.
4. Make sure that the BBQ has a good smoke before you put the pork belly cubes in.
5. Put the spiced Pork Belly cubes on the BBQ and smoke them for 2 hours.
5. Place the smoked Pork Belly cubes in an aluminium tray and sprinkle the brown sugar all over it.
6. Add the honey, butter and the Sishado marinade.
7. Cover the aluminium tray with aluminium foil. Make sure that it's well closed so that the vapour can't escape. (This is the process to make the Pork Belly juicy and tender.)
8. Put the aluminium tray on the BBQ and cook it for about 45-60 minutes
9. Check the temperature of the Pork Belly Burnt Ends. The internal temperature should be between 95-96 ° C.
10. If they have not reached this temperature yet, put them back on the BBQ with the foil back on the aluminium container.
11. Once they have the right temperature, take the Pork Belly Burnt Ends out of the tray and put them on the grid.
12. Take the Sishado marinade and glaze the meat on all sides.
13. Close the lid and let the meat marinade until it's sticky.
14. Take the Pork Belly Burnt Ends from the BBQ and put them back in a tray. Cover it with aluminium foil and let it rest for 5 mins.

(Tip) Serve the Pork belly Burnt Ends on Bao Buns with parsley, chilli peppers and crispy bacon!

