



Smoked Colorado Pork Belly

Serves 10 – 12 people

Ingredient	Qty	Measure	Notes
Pork Belly, Skin On Fresh	2	Pounds	
Rub, Rub a Dub (5280 Culinary Rub)	1	Cup	
Rub, Oink (5280 Culinary Rub)	1.5	Cups	
BBQ Sauce, High Altitude (5280 Culinary Sauce)	2	Cups	Or as needed

PREP METHOD:

PREP TIME: 65 minutes

COOKING TIME: 3 HOURS (APPROX)

PREP INSTRUCTIONS:

1. Remove the pork belly from the package and rinse with cold water. Place into a large pan or onto a cookie sheet
2. Mix the OINK and RUB A DUB Together and set aside for use
3. Pat dry with paper towels and allow the belly to rest for about 30 minutes
4. Trim the skin off the pork belly (if applicable) and be sure to leave the fat layer intact
5. Next turn the belly over so that the meat side is facing up
6. Using a boning knife, make diagonal cuts about ½ inch deep into the meat, creating a criss cross pattern
7. Using a Blend of our Oink and Rub a Dub, sprinkle over the criss cross cut area and work into the cuts
8. Flip the pork belly over and sprinkle with your rub
9. Sprinkle the rub heavier for a stronger flavor, or lightly for a lighter flavor
10. Allow the belly to sit at room temp with the rub for about 15 minutes
11. Wrap the belly in plastic wrap and place in the fridge. Allow the pork belly to “marinate” for at least 24 hours

COOKING INSTRUCTIONS:

1. Preheat your smoker (Traeger, Louisiana Grill or Big Green Egg) to 225 degrees (cooking time and temps will vary based on your smoker/grill)
2. Choose a nice fruit wood and soft wood combo for smoking. We suggest a combo of Maple, Apple and Cherry
3. Smoke the pork belly for about 2-2.5 hours or until desired smoke level is reached
4. Continue to smoke until the internal temperature reaches 165-170 degrees
5. Remove from the smoker, season with a little more of the rub on both sides
6. Next brush the pork belly with our High Altitude BBQ Sauce

7. *Next wrap the pork belly in foil and place back into the smoker for 15-25 minutes to set the bbq sauce and rub*
8. *Remove from the smoker and leave covered, allow to rest for 15 minutes*
9. *Cut into cubes and serve with some bbq sauce on the side for dipping*