***RICK’S SMOKED PORK BELLY\_\_***

Pork belly, skin removed

Yellow mustard or BBQ sauce

Rub

Score the fat, about 1/4" deep, in a crisscross or square patter. Put a thin layer of yellow mustard or BBQ sauce on the fat cap as a binder. Sprinkle generously with your favorite rub.

Preheat smoker to 225oF.

Flip pork belly over and put some more binder on the meat side. Sprinkle with more rub. Put the belly on the smoker, fat side up, and cook for about 4 hours or until the internal temperature of the belly is about 160-165oF.

Remove the belly and cover tightly with foil or butcher paper. Return to the smoker and cook until the internal temperature is about 200-204oF. Remove to a cutting board and let rest, covered, at least 15 minutes or up to an hour.

To serve, slice in 1/4" slices.