

Grilled Pork Belly

I used pork belly cut into strips (like ~3x12")

the original implied that you should smoke the whole belly and then slice into strips for grilling

Season with all purpose rub

Smoke at 225 using 2-3 oz cherry until ~160°

Was not quite as tender as I wanted, I might try going higher next time

Refrigerate overnight or longer

Grill until hot

Medium heat for longer rather than high heat for short time. High heat made the meat tough

Takes longer to get hot in the middle than you think

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