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

Revision #1
Created 2021-08-10 16:29:50 UTC by Cody Nagel
Updated 2021-08-10 16:31:25 UTC by Cody Nagel