

SMOKED PORK BELLY TACOS

Prep time: 10 mins | Cook Time: approx 3-4 hrs total | Smoke Temp: 250 F

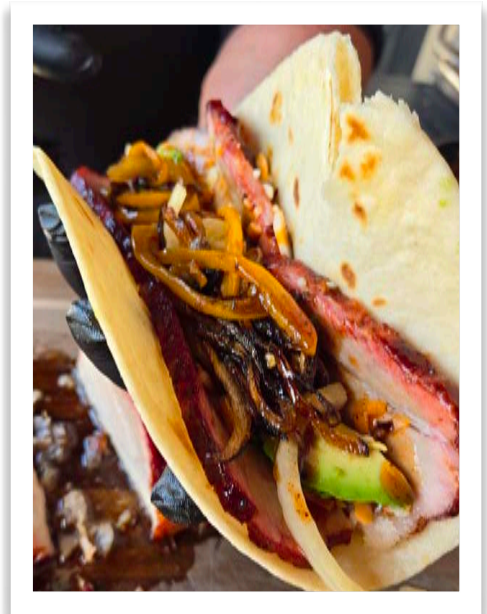
Pork Belly is amazing...Smoked Pork Belly is more amazing...Smoked Pork Belly Tacos is the MOST amazing! Pork belly is a great economical way to feed a crowd and smoking the belly the way you would a brisket will be a bit hit with the crowd. Slice and eat as is OR serve them as a taco as we show here.

INGREDIENTS:

- 1 skinless Pork Belly
- **Heath Riles Honey Chipotle Seasoning**
- **Blues Hog Original BBQ Sauce**
- Fresh 4" flour tortillas
- Garnish - Avocado, pickled onions, bell peppers, cheese, cilantro, anything you like

DIRECTIONS:

- Preheat the grill to 250 F.
 - Cut the belly into two sections.
 - Score the fat in a diagonal pattern. This will give you more surface area for seasoning and also keep the pork belly from 'curling" up during the cook as the fat contracts.
 - Season all areas of the belly with **Heath Riles Honey Chipotle Seasoning** (or your seasoning of choice)
 - Allow the pork belly to sit for 15 mins or up to overnight for the seasoning to adhere.
 - Place the pork belly on the grill and insert probe.
 - Continue cooking the pork belly until the internal temperature reaches 195 F. In this video that took about 3.5 hrs.
 - Once it reaches 195 F begin applying the **Blues Hog Original BBQ Sauce** for the last 15 mins of cooking.
 - Continue cooking until the belly reaches an internal temperature of 200 F.
 - Remove the pork belly from the grill and allow to rest /cool significantly.
 - Once cooled, use a sharp serrated knife to cut into slices.
 - Serve on a warm flour tortilla topped with pickled onions, avocado, sliced and sautéed bell peppers and cheese of choice. We also added a bit more of the Blues Hog BBQ Sauce over the top. Use whatever toppings you love to make this your own.
- Enjoy!



DID YOU MAKE THIS RECIPE?



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