

# The BarrelBossQ



## SMOKED PORK BELLY W/SPICY MAC&CHEESE

### INGREDIENTS

#### BURNT ENDS

- 3 Pounds Pork Belly - Skin Removed & Scored
- Reezdz sweet rib
- BK Pirate Blend
- Phlippens Sweet Heat
- Smokehouse93 Hot & Sweet Crossroads
- RedPepper jelly
- Franks Hot Sauce
- Unsalted butter
- Pure Honey
- Brown sugar
- Mango Cranberry juice

### INGREDIENTS

#### MAC & CHEESE

- 1 Bag of favorite pasta ( or Pasta Pantry homemade Cavatappi noodles)
- 1 Tablespoon Olive Oil
- 3 Tablespoon Butter
- 1 Whole Diced Onion
- 2 Tables Spoon Garlic, Minced
- 6 Tablespoon Flour
- 1 1/2 Cup Whole Milk
- 1 1/2 Cup Whole Cream 35%
- 2 Cups Shredded Cheddar, Mozza or Swiss Cheese
- 1 Cup TexMex shredded cheese
- 1 Teaspoon Ground Nutmeg
- 1/2 Teaspoon Cayenne Pepper
- 1 Tablespoon Himalayan rock salt
- 1 Tablespoon Garlic salt



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#### BURNT ENDS

##### Pork Belly:

- Cut Pork into 1" cubes and Combine 2/3 Reezdz Sweet rib rub with 1/3 BK BBQ Pirate Blend , Rub pork belly with mixture and coat evenly ( BE LIBERAL). Let sit for 30min.
- When ready to cook, Fire up your BarrelBossQ drum ( or smoker) and dial it in to 225 degrees F for a Low & Slow cook.
- Place 2 fist size chunks of Furtado Farms Sugar Maple wood in your charcoal basket then place the pork belly on your grill grates or roasting grates with a little space in between and let smoke for 3 hours, or until desired color has been reached.
- Remove pork from smoker and place in disposable aluminum tray with 7 Tbs of unsalted butter, 7 Tbs brown sugar and enough honey to make you blush (criss cross over all burnt ends) Cover tightly with Tin foil so no air escapes ( Preferably Zinger approved tin foil not the crappy stuff that I buy ) Place back on smoker for another 2 hr.
- Once internal temp of burnt ends are 195-205, remove from aluminum tray and discard the brine, put burnt ends back in empty tray and add pre mixed 1 cup Phlippens sweet heat, 1/3 cup Smokehouse93 Hot & Sweet Crossroads, 1/3 cup of Mango Cranberry juice, 1 Tbs Red Pepper jelly, 1 Tbs Franks Hot Sauce. Place back in Smoker uncovered for 45 min, stirring every 15 min.

##### Mac & Cheese:

- Bring large pot of salted water to a boil. Add noodles and cook until tender. Drain and set aside.
- Heat another large sauce pan over medium heat. Add olive oil, butter, and onions. Sauté until tender.
- Once onion is tender, add garlic & sauté until fragrant. Sprinkle in flour and stir. Cook roux until flour smells like popcorn and has turned into a golden color.
- While whisking, stir in whole cream and milk . Make sure to work out any lumps ! Simmer on medium heat until mixture has thickened.
- turn down to low heat and stir in cheese, nutmeg, cayenne, garlic salt , salt to taste ( keep whisking) .
- Add noodles and stir to combine
- To serve: Spoon Mac & Cheese into a bowl & top with pork belly!