



WILD. NATURAL. SUSTAINABLE.

Bourbon Smoked Duroc Pork Belly

• Prep Time: 6 hours • Yields: 8 servings

Ingredients:

1 Fossil Farms Duroc Pork Belly, average 10 lbs.
1 cup kosher salt
1 cup sugar
1 tbsp. coriander, crushed
1 tbsp. fennel seed, crushed
1 garlic clove, peeled, crushed
1 tbsp. dried rosemary
8 cups of apple cider
8 cups of water
¼ cup of blood orange juice
½ cup of orange juice
½ real maple syrup
⅜ cup ketchup
¼ cup bourbon
2 tsp. soy sauce
¼ tsp. chili powder
2 tbsp. unsalted butter

Equipment:

Indoor/Outdoor grill
Medium bowl
Aluminum foil
Large plastic container
Meat thermometer

Method:

1. Preheat grill to 275°F then add the smoke Apple wood, Alder wood, or Cherry wood.
2. Crosshatch the fat with a sharp knife. Do not penetrate the meat.
3. Combine all dry ingredients in a small bowl. Apply to both sides and edges of pork belly.
4. Place pork belly fat side down in the smoker, close the lid, and let it go for 3-4 hours.
5. Once the internal temperature of the pork belly reaches 180°F carefully remove the pork belly, and wrap it in aluminum foil.
6. Place it back into the smoker and let it go until the internal temperature reaches 200°F.
7. Add blood orange juice, regular orange juice, maple syrup, and bourbon to a saucepan.
8. Simmer over medium-high heat for 2 minutes, stirring often.
9. Add soy sauce, ketchup, and chili powder to the mixture, and reduce heat to medium.
10. Let the sauce simmer and thicken, stirring often. Reduce heat to low if needed. The sauce should simmer for a good 5 minutes.
11. Next, stir in the 2 tablespoons of unsalted butter, remove the pot from heat and let the sauce stand for 5 minutes until it is a syrup-like consistency.
12. Remove pork belly from foil, and carefully place onto a cutting board and cut into cubes.
13. Pour bourbon sauce over the top, making sure all pieces are well coated.
14. Cook for an additional 30-40 minutes until the sauce has reduced slightly, and caramelized on the surface.
15. Remove from grill, let stand for 10 minutes, and serve with toothpicks for the perfect appetizer.
16. Use in sandwiches, nachos, or serve as the main course. Enjoy!

