



servings: 6 | **prep time:** 45 minutes | **cook time:** 3–4 hours | **cut:** pork belly | **method:** smoking

pork belly with Asian slaw

Cherry smoked pork belly seasoned with a tangy mustard and BBQ rub. Served on a Hawaiian sweet roll and topped with an Asian slaw.

INGREDIENTS:

2–4 lb *Chairman's Reserve*[®] Pork belly
2 to 3 tablespoons stone ground mustard
½ to ¾ cup Big Poppa's Smokers Sweet Money or favorite BBQ rub
1 bag classic coleslaw
3 tablespoons olive oil
1 tablespoon sesame oil
¼ cup rice wine vinegar
1 ½ tablespoons soy sauce
1 tablespoon minced garlic
1 tablespoon ginger
1 tablespoon Sriracha, more or less to taste
1 package Hawaiian sweet rolls
Cherry wood chips or chunks for smoking

DIRECTIONS:

1. Heat smoker or charcoal/gas grill that has been set up for indirect grilling to 275°F (med/low on gas grill).
2. Generously rub the pork belly with the mustard covering all sides. Sprinkle seasoning generously on top of mustard. Let sit out on counter for 30 minutes or in fridge covered overnight to allow the rub to dissolve.
3. Place seasoned pork belly on smoker or grill. Add cherry wood to smoker or make foil pouch and place directly above flame on the grate of the grill. Cook until a good bark has developed (3 to 4 hours, will vary depending on cooking source) and the internal temperature is in 195°F–200°F range and a probe is inserted with very little effort.
4. Place cooked pork belly in pan and cover, letting rest for 20 to 30 minutes to allow the juices to redistribute throughout the belly.
5. While the meat is resting, add together in a bowl the olive oil, sesame oil, rice wine vinegar, soy sauce, garlic, ginger and Sriracha and mix well.
6. Toss the coleslaw in this mixture and place back into refrigerator.
7. Slice pork belly into thick slices and place onto halved dinner rolls and top with Asian slaw.

PRO TIP:

- Prepping slaw just before assembling the sandwiches ensures the slaw stays crunchy. The dressing can be mixed in advance and added to coleslaw mix just before serving. Adding the entire bag of coleslaw may not be necessary.