



Pork Belly Burnt End Sandwich

Ingredients Needed for Pork Belly Burnt End Sandwich

- 10 slices of Aunt Millie's Live Carb Smart® White Bread
- 4 pounds fresh pork belly
- Meat Church Honey Hog BBQ seasoning, or similar
- ½ cup sugar-free barbecue sauce
- Pickled jalapenos
- Pickled onions



Directions | Yield: 10 servings of Pork Belly Burnt End Sandwich

1. Cube the pork belly into 1" squares
2. Season them with the barbecue pork seasoning.
3. Put them in a smoker on a raised rack at 250°F for 2 hours.
4. Move pork belly cubes to a foil pan with ½ cup barbecue sauce and return them to the smoker for another hour.
5. Serve pork belly atop a slice of Aunt Millie's Carb Smart® White Bread, garnished with pickled jalapeños and onions.
6. Serve and enjoy your Pork Bell Burnt End Sandwich!

Submitted By: Joe Leal, aka The Keto Grill Guy

