**Pork Belly Burnt Ends**

1. Cut a pork belly into strips. As wide as you want your bite size pieces to be. You can cut them into cubes from the start, but it takes a lot more effort to handle the pieces when you smoke them.
2. Mix half yellow mustard and half your favorite runny hot sauce. Rub the mixture onto the strips of meat so that the seasoning will stick better.
3. Season the meat with your favorite BBQ rub.
4. Smoke the strips of meat until the internal temp is approximately 200 degrees and tender to the poke of a thermometer. Should take about 3 hours.
5. Rest the meat for 45 minutes.
6. Cut the meat into bite size cubes and put the cubes of meat into a tin foil pan.
7. Add 1 part BBQ sauce and 1 part maple syrup into the pan and mix the meat so all of the cubes have some on it.
8. Put the pan of meat back on the smoker to get the BBQ sauce and maple syrup glazed.

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