



Air Fryer Pork Belly Burnt Ends

LIST of INGREDIENTS:

- 5 lb. pork belly burnt ends (#795401)
- 1 cup barbecue spice
- 1/2 cup spicy pickle chips
- 4 oz. barbecue sauce

the Method

Seasoned cubed bacon ends with barbecue spice generously. Place them on your smoker and cook for one and a half hours at 250°. Remove and allow them to cool completely. Place a layer of burnt ends in your air fryer. Using the air crispers, cook them for 10 minutes or until crisp. Coat them in our favorite barbecue sauce and toss. Serve in a dish with spicy pickle chips.

