



SMOKED PORCHETTA

Operation BBQ Relief

WHAT YOU NEED

1 pork belly, skin on (average of 15 lbs)
1 pork loin
8 oz of whole garlic cloves
4 tsp kosher salt
4 tbsp Operation BBQ Relief Cajun Bayou Rub
¼ cup chopped parsley
4 tbsp canola oil
Butcher twine

USEFUL TIP

Invest in a sturdy meat mallet. Usually not an expensive tool; it has a flat side for pounding out meat, and a studded side for tenderizing.

PREPARATION

1. Place pork belly on a cutting board, skin side up. Pound the skin vigorously with the studded side of a meat mallet. This will help the skin become crispy.
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2. Flip the pork belly over and score the meat side into 2" diamonds.
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3. Insert whole peeled garlic cloves into the cross sections.
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4. Sprinkle the meat side with half of the Operation BBQ Relief Cajun Bayou Rub, half the chopped parsley, and half the kosher salt.
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5. Cut the pork loin down, so it is the width of the pork belly. Spiral cut the pork loin to flatten it. Then, lay the pork loin on top of the pork belly.
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6. Score the pork loin the same as you did the belly.
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7. Insert the garlic in the cross sections, same as before.
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8. Sprinkle the loin with the remaining half of the Operation BBQ Relief Cajun Bayou Rub, half the chopped parsley, and half the kosher salt.
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9. Roll the pork loin up and place in the center of the pork belly, across the short side.
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10. Coat the skin of the pork belly with the canola oil.
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11. Wrap the pork belly around the pork loin and tie with butcher's twine.
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12. Place in a 275°F smoker for 6-8 hours or until the internal temperature reaches 170° F and the outer skin is crispy.