

Sugar & Spice Smoked Pork Sides

Sugar & Spice Smoked Pork Side Slices are Quite a Treat!

Here is what you will need:

2 Pounds Sliced Pork Side Meat (no rind)

One of our regional chains regularly puts out pork side meat sliced like bacon, with the rind removed and ready to go.

You could also slice your own pork side or belly meat.

DRY RUB

1/3 cup brown sugar

3 tablespoons chili powder

2 tablespoons black pepper

4 teaspoons coarse salt

1 teaspoon cayenne pepper

Mix up the dry rub and lay out the pork side slices, coating each side with a liberal amount of the rub.

We like to leave the rub sit for 15 minutes or so before putting the pork sides on the smoker at around 250F. Expect to smoke for an hour or more depending on the thickness of the slices, flip them once or twice during the cook as well. It should look like bacon when done, but the taste will be almost a mix of bacon and smoked pork.