



The Porker

READY IN



11760 min.

SERVINGS



4

CALORIES



2502 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 0.3 teaspoon pepper black
- 1 teaspoon pepper black
- 1 tablespoon brown sugar
- 2 tablespoons brown sugar
- 0.3 teaspoon cayenne pepper
- 1 teaspoon cayenne pepper
- 8 ounces cheddar smoked sliced
- 0.5 cup pickled chiles
- 2 teaspoons chili powder

- 2 fluid ounces cider vinegar
- 4 servings hand-cut fries for serving
- 1 teaspoon sea salt
- 1 teaspoon granulated onion
- 4 hamburger buns
- 2 tablespoons kosher salt
- 2 teaspoons kosher salt
- 2 tablespoons michigan maple syrup your favorite (or real maple syrup)
- 1.5 cups mayonnaise
- 0.3 teaspoon paprika
- 1 teaspoon pink salt (optional, only necessary if smoking the bacon)
- 2 pounds pork belly skinless
- 2 pounds pork butt
- 2 link sausages hot store-bought canned (we make ours in house but you can use any spicy sausage)
- 0.3 teaspoon worcestershire sauce
- 0.5 cup mustard yellow

Equipment

- bowl
- baking sheet
- oven
- whisk
- grill
- meat grinder

Directions

- Watch how to make this recipe.
- Grind the pork butt twice through a meat grinder with a large die and form into four 8-ounce patties.

- Sprinkle the patties generously with the Brown Sugar Rub and grill to desired temperature (we recommend medium or pink in the center). Top with smoked Cheddar and melt it with your grill closed.
- Cut the hot links in half and split down the center. Grill on both sides until crispy. To assemble the sandwich, spread the bottom bun with the South Carolina Mayo and top with pickled chiles and Maple Bacon. Next, add the pork patty and then top with the split hot link. We serve our hand-cut fries on the side, but the sandwich is great with potato salad, chips or anything else.
- Mix the brown sugar, chili powder, salt, granulated garlic, granulated onion, black pepper and cayenne pepper together in a bowl. Cover tightly and leave out at room temperature.
- Whisk together the mustard, vinegar, brown sugar, paprika, black pepper, cayenne pepper and Worcestershire sauce.
- Let sit overnight to develop flavor (we also use this sauce as a mustard based BBQ sauce without the mayo).
- Whisk together the sauce and mayonnaise and set aside in the refrigerator until ready to use. Use any extra for sandwiches, dipping fried things in... really anything.
- Combine the kosher salt, brown sugar and pink salt if smoking the bacon, and mix thoroughly. Then whisk in the maple syrup. Rub the cure over the entire pork belly and place in a zip-top bag (remove the air from the bag before sealing).
- Place in the refrigerator for 7 days, flipping the belly every day to balance out the cure. On the eighth day, remove the belly from the cure and rinse thoroughly. Then place in the refrigerator uncovered, preferably on a rack for better air flow. Leave overnight to dry and form a pellicle (the skin made from proteins that form on the surface to allow the smoke to penetrate the meat better). If you have a smoker, smoke the belly for 3 hours at 200 degrees F to an internal temperature of 150 degrees F.
- Remove from the smoker, cool and slice about 1/4-inch thick. If you do not have a smoker, put the belly on an oven rack for 3 hours at 200 degrees F and cook to an internal temperature of 150 degrees F. Then cool and slice about 1/4-inch thick.
- Place the bacon slices on a baking sheet and bake at 375 degrees F until brown and crispy. (Reserve the homemade bacon fat for tomorrow's breakfast.)

Nutrition Facts

  
 PROTEIN **13.55%**  FAT **79.22%**  CARBS **7.23%**

Properties

Glycemic Index:128.38, Glycemic Load:16.95, Inflammation Score:-8, Nutrition Score:55.616521918255%

Nutrients (% of daily need)

Calories: 2501.76kcal (125.09%), Fat: 218.62g (336.35%), Saturated Fat: 69.65g (435.32%), Carbohydrates: 44.9g (14.97%), Net Carbohydrates: 41.63g (15.14%), Sugar: 20.31g (22.56%), Cholesterol: 391.88mg (130.63%), Sodium: 6946.13mg (302.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 84.13g (168.26%), Selenium: 123.16µg (175.94%), Vitamin B1: 2.51mg (167.6%), Vitamin K: 146.29µg (139.33%), Vitamin B2: 2mg (117.51%), Vitamin B3: 22.97mg (114.87%), Phosphorus: 1079.4mg (107.94%), Vitamin B6: 1.73mg (86.44%), Zinc: 12.92mg (86.16%), Vitamin B12: 4.76µg (79.36%), Calcium: 567.86mg (56.79%), Vitamin B5: 4.69mg (46.94%), Manganese: 0.87mg (43.48%), Potassium: 1518.51mg (43.39%), Iron: 6.88mg (38.23%), Vitamin E: 5.59mg (37.26%), Vitamin C: 28.98mg (35.13%), Vitamin A: 1470.28IU (29.41%), Magnesium: 113.18mg (28.3%), Copper: 0.52mg (25.87%), Folate: 67.32µg (16.83%), Fiber: 3.27g (13.08%), Vitamin D: 1.88µg (12.51%)