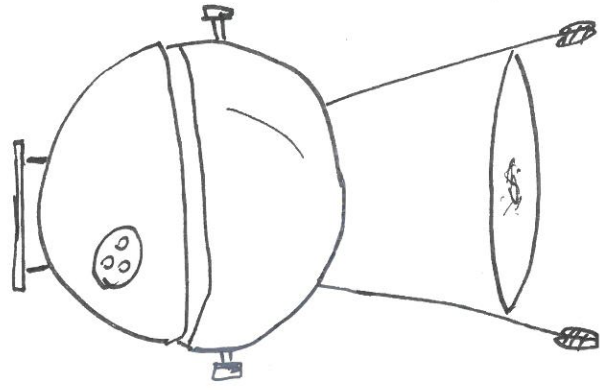
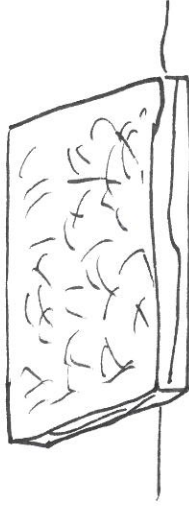


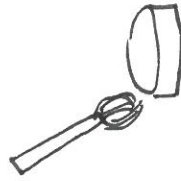
# PORK BELLY



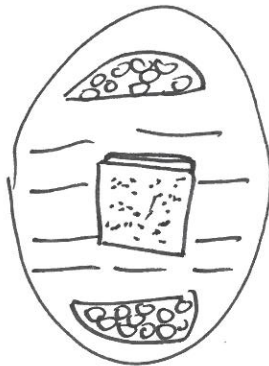
thequidlife #02



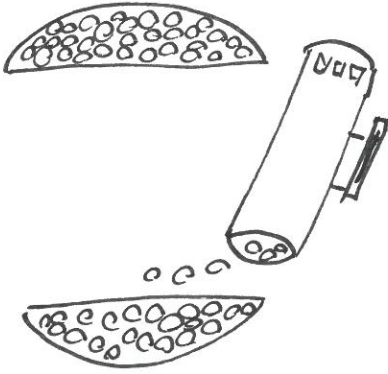
- check internal temp 65°C or 149°F
- put under grill to get more crackle
- let rest
- don't wrap or cover



- dab or spray vinegar
- leave another 45 min



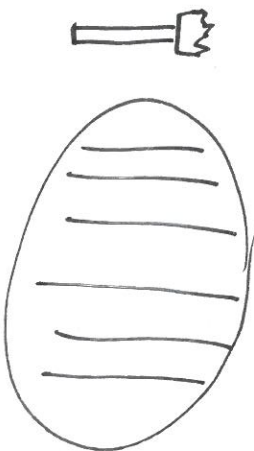
- add pork belly
- leave 45 min
- lid on
- don't open lid



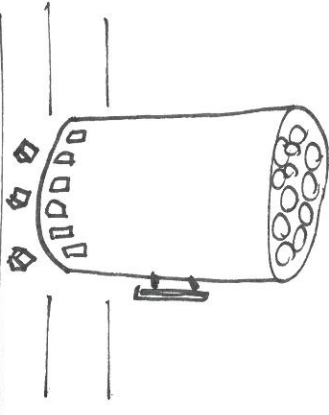
- Open bbg vents top + bottom
- divide briquettes between two charcoal baskets



- add drip tray
- let bbg heat up
- lid on
- vents open
- leave 15 min



- Clean grill with brush
- lid back on
- vents open
- let bbg heat up 15 min



- fill chimney with briquettes
- 3 firelighters
- leave 15 mins