

## Whiskey Brown Sugar BBQ Pork Belly: The Ultimate Savory Treat

Whiskey Brown Sugar BBQ Pork Belly



**OVEN**  
**350°F**

**TIME**  
**5-10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 lbs pork belly  
1/4 cup whiskey  
1/2 cup brown sugar  
1/4 cup BBQ sauce  
1 tsp salt  
1 tsp black pepper  
1/2 tsp garlic powder  
1/2 tsp onion powder

#### Swaps and Notes:

**Pork Belly:** Pork belly is a rich, fatty cut of meat that is perfect for this recipe. You can also use a pork shoulder or a pork roast, but you may need to increase the cooking time.

**Whiskey:** Use your favorite whiskey here. A bourbon or a rye whiskey would work well. The alcohol cooks off, leaving a beautiful, complex flavor.

**Brown Sugar:** Packed light brown sugar is a must for that classic caramel glaze.

**BBQ Sauce:** Use your favorite brand of BBQ sauce. A smoky, tangy sauce works great here.

#### Step-by-Step Instructions:

**Preheat and Prep:** Preheat the oven to 350°F (175°C).

**Make the Marinade:** In a small bowl, mix together the whiskey, brown sugar, BBQ sauce, salt, black pepper, garlic powder, and onion powder to create the marinade.

**Marinate the Pork:** Place the pork belly in a baking dish and pour the marinade over it, making sure to coat all sides. Cover the dish with foil and let it marinate in the refrigerator for at least 2 hours, or overnight for best results.

**Bake the Pork Belly:** Once marinated, bake the pork belly in the preheated oven for 1.5-2 hours, or until the meat is tender.

**Glaze and Crisp:** Remove the foil and broil the pork belly for an additional 5-10 minutes to crisp up the top and caramelize the sauce. Watch it closely so it doesn't burn.

**Rest and Serve:** Let the pork belly rest for a few minutes before slicing and serving.

**Tips for Success:**

**Marinate Long Enough:** Marinating the pork belly for at least 2 hours, or overnight, is a crucial step for infusing it with flavor.

**Score the Fat:** For a crispier top, you can score the fat cap of the pork belly with a knife before marinating it.

**Watch the Broiler:** The brown sugar glaze can burn quickly. Keep a close eye on it during the final broiling step.

**Rest the Pork:** Letting the pork belly rest for a few minutes after cooking allows the juices to redistribute, ensuring a tender and juicy result.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 600 kcal

Carbohydrates: 20g

Protein: 30g

Fat: 40g

Saturated Fat: 15g

Cholesterol: 100mg

Sodium: 900mg

Fiber: 1g

## DIRECTIONS

1. **Preheat and : Prep:** Preheat the oven to 350°F (175°C).
2. **Make the : Marinade:** In a small bowl, mix together the whiskey, brown sugar, BBQ sauce, salt, black pepper, garlic powder, and onion powder to create the marinade.
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7. **Tips for Success: Marinate Long Enough:** Marinating the pork belly for at least 2 hours, or overnight, is a crucial step for infusing it with flavor.
8. **Score the : Fat:** For a crispier top, you can score the fat cap of the pork belly with a knife before marinating it.
9. **Watch the : Broiler:** The brown sugar glaze can burn quickly. Keep a close eye on it during the final broiling step.
10. **Rest the : Pork:** Letting the pork belly rest for a few minutes after cooking allows the juices to

redistribute, ensuring a tender and juicy result.

11. **Serving Suggestions and Pairings:** This Whiskey Brown Sugar BBQ Pork Belly is a perfect main course. It pairs beautifully with a side of mashed potatoes, coleslaw, or a simple green salad. The rich, savory flavors would also go great with other hearty, comforting meals like a classic Cajun Chicken Sausage Gumbo or some easy cheesy chicken sliders.
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18. **Sodium:** 900mg
19. **Fiber:** 1g
20. **Sugar:** 15g
21. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. **Storage and Leftover Tips:** Leftovers of this pork belly are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm them gently in a skillet or in a hot oven (350°F / 175°C) until heated through.
23. **More Recipes You'll Love:** If you enjoy easy, savory, and satisfying comfort foods, you might also like these other recipes:
24. **These :** Easy Turkey Wings are my favorite comfort food for lazy Sundays
25. **This :** Tomato Skillet with Okra and Sausage is my favorite quick dinner packed with Southern flavor

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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