



Camacho Tailgate Domination Pairing #3 (Camacho Nicaraguan Barrel Aged)

BBQ Pork Belly Burnt Ends w/Pepperjack Cheese Sauce

Ingredients:

3 lb pork belly cleaned and trimmed

3 tablespoons honey

*BBQ Rub**

*Rum BBQ sauce**

Apple Juice if needed** (spray bottle)

Pork Belly Burnt Ends

Recipe:

- 1.) Pre heat Big Green Egg/grill/smoker to 275 degrees indirect heat.
- 2.) Cut pork belly into 1" cubes, and toss season generously with BBQ rub.
- 3.) Put a wire rack on a half sheet pan and place pork belly cubes on rack, leaving space between each cube.
- 4.) Put pork belly on Big Green Egg/grill/smoker, and grill/smoke for 3 hours; spritzing if necessary every hour* if pork belly starts to dry out or darken quickly.
- 5.) Take pork belly off of wire rack and place directly into half pan; add about 3/4 of BBQ sauce to pork belly and honey, toss and coat pork belly.
- 6.) Cover sheet pan with aluminum foil, and cook an additional hour; until pork belly, sticky, tender and fork tender.
- 7.) Serve immediately with tortilla chips and Pepperjack cheese sauce, place reserved Rum BBQ sauce in squeeze bottle for drizzling.

Yield: about 4 to 6 servings

BBQ Rub

Ingredients:

2 tablespoons kosher salt

2 tablespoons cup coarse cracked pepper

2 tablespoons brown sugar

2 tablespoon tablespoons white sugar

2 teaspoon smoked paprika

1 teaspoon garlic powder

1 teaspoon onion powder
1/2 teaspoon cayenne pepper

Recipe:

1.) Place all ingredient into a small mixing bowl and whisk until well incorporated.

Rum BBQ sauce

Ingredients:

1/2 cup dark spiced rum
18 oz of your favorite Bbq sauce

- 1.) Bring rum to a boil in small sauce pot, reduce by 1/3rd.
- 2.) Add BBQ sauce to sauce pot bring to a boil, and reduce to a simmer for 3 to 4 mins.

Pepperjack Cheese Sauce

Ingredients:

1.5 cups freshly shredded pepper jack cheese
1 tablespoon unsalted butter
1 tablespoon all purpose flour
1 pint half & half
1/4 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion powder

Recipe:

- 1.) In a medium sauce pan, melt butter on medium high heat.
- 2.) Whisk in flour until completely incorporated and makes a light roux, about 3 to 4 mins.
- 3.) Put half & half in pan and bring to a boil, then reduce to a simmer for about 3 to 4 mins until slightly thickened.
- 4.) Add seasonings and cheese and whisk and simmer until thickened to desired cheese sauce consistency.

End Zone Mule

Ingredients:

10 mint leaves

1 lime wedge

2 oz dark spiced rum

Top with ginger beer

Recipe:

1.) Muddle lime and mint leaves in a copper mug, add rum, fill with ice, top with ginger beer and garnish with fresh mint sprig.

Yield: 1 cocktail