

## SMOKED BBQ RECIPES



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Smoked BBQ Pork Belly Ingredients 4 1 1/2 inch sliced of Pork Belly; 1 Bottle of Cowboy Range Style BBQ Sauce; A pinch of salt Instructions Season the pork belly with a pinch of salt.

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### **Easy Smoked BBQ Pork Recipe Steph Gaudreau**

Easy Smoked BBQ Pork is just the thing for warmer weather weekend dinners. But first, a little history on this recipe: In 2015, my good friend Mel Joulwan (Well Fed, Well Fed 2, Well Fed Weeknights) asked me to collaborate with her on a 6-installment recipe column in Paleo Magazine.

<http://ebookslibrary.club/Easy-Smoked-BBQ-Pork-Recipe---Steph-Gaudreau.pdf>

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