

Bourbon Dijon Glazed Pork Belly with Apple Maple Sausage

Serves: 4

Prep Time: 15 Mins.

Cook Time: 20 Mins.

Ingredients:

Pork Belly Glaze:

1 Lbs. Roasted Pork Belly

½ c Bourbon

½ c Dijon Mustard

2 Tablespoons Honey

Apple Maple Sausage:

1 Lbs. Ground Pork

2 Apples finely diced

2 Tbs. Maple Syrup

1 Tbs. Fresh Sage chopped

1 Tsp. Nutmeg

1 Tbs. Garlic Salt

1 Tsp. Salt

1 Tbs. Black Pepper

1 Tablespoon Paprika

Directions:

In a sauté pan heat up 2 tablespoons of vegetable oil and begin to crisp up all edges of the pork belly. While the belly is cooking, prepare the breakfast sausage in another bowl. Once mixed either create sausage patties or stuff in to links.

Once the belly has crisped on all edges, in a bowl combine the Dijon, honey and bourbon, and glaze over the belly. Set aside on the plate, then begin searing the sausage and cook the sausage until the internal temperature reaches 155°F.

Once the sausage is cooked place on the plate as well, add either poached eggs, fried eggs or scrambled and your favorite potato.