

Roasted Pork Belly

Serves: 25

Prep Time: 10 Min.

Cook Time: 4 Hours

Ingredients:

1 whole pork belly

¼ c Salt

¼ c Brown Sugar

3 Tablespoons Toasted and Ground Cumin

Fresh Ground Black Pepper

Directions:

With a sharp knife score the fat side of the pork belly in a cross pattern to help the fat render out during cooking, season on both sides liberally with the spices, lie on a roasting rack fat side up and roast in a 425° F oven until the top is golden brown and caramelized about 45-60 minutes. Then turn the oven down to 300° F and roast until the meat is very tender, about 3 more hours.

Once the pork is done, cool at room temperature till its cool enough to handle. Place in a ceramic baking dish and press down with another baking dish, add weights and put in the refrigerator till thoroughly chilled. Remove belly and slice to desired thickness. Pan fry or roast in the oven until hot and golden brown, serve as a main plate protein or in pasta, pizza or as an appetizer.

**Chef's tip: this is an easy recipe that can be made 2-3 days in advance.