



Game Day Pork Belly Bites

INGREDIENTS

1 lb **Sun L Brand** pork belly

2 tsp fine salt or 4 tsp kosher salt

2 tsp sugar

1/4 tsp black pepper

DIRECTIONS

1. Pat dry with a paper towel & score by making shallow diagonal cuts about 1/2 inch apart. Repeat in the opposite direction to create a diamond pattern. Cut into the fat but not so deep that you hit the meat. CONT'D >>



2. Season the pork belly all over with the dry rub of sugar, salt, and pepper making sure to get it into all the nooks and crannies. Cover it and let it rest in the refrigerator overnight.

3. The next day, preheat your oven to 450°F. Place the pork belly in a heavy, oven-safe pan or skillet (not glass) with the fat-side up. Roast on the middle rack for 30 minutes. Then reduce the temperature to 275°F and continue to roast for another hour, or until the meat is tender.

4. Finish & Serve. Let the pork belly cool to room temperature. Wrap it tightly in plastic and refrigerate until chilled. Once chilled, slice into thick pieces and crisp up in a skillet to serve.