



## **Pan Roasted Pork Belly with Sesame Garlic Sauce**

Heritage pork belly, the perfect balance of crispy fat and savory belly meat, takes on a delicious depth with this simple recipe. Serve on a bed of rice with stir-fried bok choy or crispy green beans.

### **INGREDIENTS:**

- 1 pound of Pine Street Market Heritage Pork Belly
- ¼ cup Honey
- 3 tbsp Low Sodium Soy Sauce or Coconut Aminos
- 4 Garlic Cloves, minced
- ½ - 1 Serrano Pepper, sliced thin
- 2 tbsp Sesame Seeds, toasted
- 1 tsp Toasted Sesame Oil
- 1 Green Onion, sliced thin and soaked in cold water for 30 minutes

### **PREPARATION**

- Cut the Pork Belly into roughly 1-inch cubes.
- Heat a cast iron pan or large skillet over medium heat. Place the pork into the pan, making sure not to have the pieces too closely together. Sear the pork on all sides, for 4 minutes per side, or until evenly golden brown.
- Transfer the pork belly to a plate lined with paper towels to cool. Pour the fat from the pan and reserve for cooking lard.
- While the pork belly is cooking, heat a sauce pot over medium heat. Add the honey, soy sauce, garlic, and chilies. Bring the pot to a simmer and cook for one minute while stirring. Remove the pot from the heat and stir in the sesame seeds, oil, and pork belly. Taste for seasoning.
- Arrange the pork belly on a platter and garnish with green onions.