

SkiDazzle®

A Taste of Winter™

Inspiration from:
CANADIAN RESORTS

Braised Pork Belly



For the Spice Rub ...

1/2 cup brown sugar
1/4 cup salt
1/4 cup cumin
1/4 cup black pepper
1/4 cup granulated garlic
1/4 cup chili pepper

For the Crisp Potato Cake ...

2 large Russet potato's peeled & grated
3 tbsp olive oil
Pinch of salt
Pinch of pepper

For the Red Cabbage ...

1/4 cup butter
6 cups red cabbage - cored & shredded
1 large onion peeled & Julien sliced
2 green apples
3 cups apple cider vinegar
1 1/2 pound brown sugar

For the Braised Pork Belly ...

2 pounds pork belly
2 quarts beef stock
2 cups Canola oil
Pork Belly Spice Rub Recipe
Crisp Potato Cake Recipe

PREPARE ... Spice Rub

Combine all ingredients in a bowl and mix well.

PREPARE ... Crisp Potato Cake

In a small skillet, cook potato's until crispy on the outside and cooked through.

PREPARE ... Braised Red Cabbage

In large stock pot, over medium heat, add butter, onions and apples. Sauté for 2 minutes then add cabbage. Cook covered 3 to 4 hours.

PREPARE ... Braised Pork Belly

Pierce pork belly numerous times with a pot fork. Liberally rub the pork belly with Spice Rub coating all sides. Refrigerate for 24 hours.

Pat dry pork belly. In a sauté pan, sear all sides until well caramelized. Transfer to roasting pan, add beef stock and remaining Spice Rub. Cover and braise at 325° for 4 hours.

Remove pork from braising liquid and allow to dry. Fry the pork belly in a sauté pan until crispy on all sides.

For presentation, slice and serve pork with Potato Cake and Red Cabbage.