

Crispy Pork Belly with Cauliflower Rice and Vegetables

Yields: 10-12 servings

Prep time: 45 minutes

Total time: 10 hours and 15 minutes (with marinating)

Ingredients:

3-4 # pork belly

Spice Rub:

2 tablespoons whiskey

2 tablespoons soy sauce

1 tablespoon oyster sauce

1 tablespoon garlic powder

2 teaspoons Chinese 5 spice powder

Topping:

2 tablespoons white vinegar

2 teaspoons sea salt

Cauliflower Rice:

6 cauliflower heads

1/3 cup and 3 tablespoons olive oil, divided

2 tablespoons seasonings, your choice, steak seasoning, Creole seasoning, or lemon pepper seasonings

30 cloves garlic, chopped

Vegetables:

2 large red onion, small dice

3 pounds brown mushrooms, chopped

10 cups baby spinach

1 1/2 pounds asparagus, trimmed

6 vine ripen tomatoes

Garnish

1/3 cup plum sauce

1/4 cup chopped dill

Instructions:

Wash pork belly, by pouring boiling water over both sides. Using a paper towel, pat dry. With a sharp pointed paring knife, pierce slits through the fat side of the pork belly. Flip over, with a sharp knife, cut through meat long ways about $\frac{3}{4}$ of way through, almost down to the fat cap.

Spice Rub:

In a small bowl, mix whiskey, soy sauce, oyster sauce, garlic powder and Chinese 5 spice together. Flip pork belly fat side down. Rub spice mixture onto meat, making sure the mixtures gets into cuts. Place in roasting pan fat side up.

Topping:

In a small bowl add vinegar and salt. Massage mixture over the top of the pork belly. Place in refrigerator and let marinate 8 hours or overnight.

Preheat oven to 400 degrees. Fill roasting pan with 2 cups of water. Remove pork belly from refrigerator and let stand at room temperature for 30 minutes. Roast for 1 hour or until fat begins to bubble.

Cauliflower:

Meanwhile cut off any wilted leaves from cauliflower and discard. Cut into smaller pieces, then chopped into small chunks. Leave pieces about $\frac{1}{4}$ inch, pieces smaller will over cook. Place cut cauliflower into a 9x13 casserole dish. Drizzle with 3 tablespoons oil and seasonings and toss until combined. Place in the oven with the pork and cook for 20 to 30 minutes, until still crunchy but slightly tender. Stir cauliflower every 10 minutes.

Remove cauliflower from oven. Turn oven to broil and place pork belly under broil. Let skin crisp up and slightly char on the sides. Remove from oven and let rest for 5 minutes before cutting. Turn oven temperature to 200 degrees and return cauliflower to oven to keep warm.

Vegetables:

Meanwhile in a large skillet add $\frac{1}{3}$ cup oil, when hot fry garlic until golden brown. Remove to plate. Add onions and mushrooms, sauté for 15 to 20 minutes, until tender. Remove to plate.

Bring a large stock pot to boil, blanch spinach for 10 seconds. Remove to colander to drain. Blanch asparagus for 3 minutes, until just turn dark green. Remove to colander. Blanch tomatoes for 5 minutes. Remove to colander.

To Serve:

Place all vegetables on a platter. Cut pork into 1 ½ inch cubes. Place on platter with plum sauce and sauce from roasting pan. Remove cauliflower from oven toss with garlic. Serve with a side of chopped dill.