



**CHAIRMAN'S
RESERVE**



difficulty rating

servings: 4 | **prep time:** 15 minutes | **cook time:** 1 hour | **cut:** pork belly | **method:** roast

crispy pork belly bites with smoked paprika and honey whiskey drizzle

Dinner party or house party - you're sure to impress with this foodservice style appetizer.

INGREDIENTS:

- 1 *Chairman's Reserve*[®]
Prime pork belly, skin on (½ lb)
- 2 teaspoons freshly ground
black pepper
- Kosher salt, as needed
- ½ teaspoon smoked paprika
- 2 tablespoons honey
- 2 teaspoons whiskey
- Chives, to taste

DIRECTIONS:

1. Preheat oven to 350°F.
2. Cut the pork belly into 1" strips lengthwise and pat dry. Sprinkle with coarse black pepper and generously top pork belly with kosher salt.
3. Place pork belly on a roasting rack and roast at 350°F for 50 minutes. When done, remove pork belly and remove the salt crust that has formed over the pork belly. Sometimes a pastry brush is useful to remove all the salt.
4. Return the pork belly to a broiler and, with a watchful eye, broil until nicely browned. Be careful not to over brown.
5. Transfer the pork belly to a cutting board and let rest for several minutes.
6. Meanwhile, mix the honey and whiskey to form the glaze. Slice chives on a long bias.
7. Cube the pork belly and arrange on a platter. Drizzle glaze over pork bites and sprinkle with paprika and chives then serve.