



## BEER BRAISED PORK BELLY RECIPE ~ CHIPOTLE APPLE BBQ SAUCE

### PORK BELLY

- 3-4 LB pork belly, skin off
- 1 L chicken stock
- ½ L hoppy/malty IPA of your choice
- 3 sprig rosemary
- Spice Blend: 2 tb dry mustard, 1 ts allspice, 1 bay leaf, 2 star anis, 6-8 piece whole peppercorn
- 1 green apple, rough chopped
- ½ Spanish onion, julienne
- 1 large carrot, rough chopped
- 3 clove garlic, crushed
- 3 tb maple syrup
- 1 tb apple cider vinegar
- S+P to taste

### METHOD:

1. Score the skin of the pork belly in a diamond pattern. Preheat oven to 350.
2. Sear the belly skin side down in a cast iron skillet, then other side.
3. Remove pork, drain excess fat (reserve of cooking if you wish). Leave a little fat in the skillet.
4. Sautee vegetables, add garlic, S+P and spice blend.
5. Once soft, deglaze with beer. Add chicken stock.
6. Skim impurities.
7. Check seasoning.
8. Bring to a boil and simmer for 5 minutes.
9. Transfer pork belly into suitably sized pan, then pour liquid over it. Cover with a lid or tin foil.
10. Braise for 2 hours.
11. Remove pork belly, allow to cool.
12. Strain liquid with a fine mesh strainer. Remove apple and onion. Snack on the carrots.

YEILD: 1.5 L pork stock, you can freeze stock as well

### APPLE CHIPOTLE BBQ SAUCE

- 2 cup braising liquid.
- Apples and onions from braise
- 1 cup ketchup
- 2.5 tb brown sugar
- 1 tb chipotle paste
- 1 tb prepared horseradish
- 1 tb Dijon mustard
- 2 tb Worcester sauce
- 1 tb apple cider vinegar
- 3 tb molasses



- S+P to taste

METHOD:

1. In a small sauce pan, reduce the pork stock by half.
2. Crush the onions and apple with a fork.
3. Measure and add all the other ingredients.
4. Whisk together everything and simmer on med-low for 15 minutes.
5. Adjust seasoning as needed.

Y: 2 cups