Caraway Pork Roast

NIBBLEDISH CONTRIBUTOR

Ingredients

- pork (belly) - garlic - salt - pepper - caraway - olive oil

Instructions

1. put the pork in a pan and heat it to close the meat's pores (just 1-2 minutes until the meat gets a little white) 2. salt and pepper the belly 3. put the smashed garlic on the pork and add the caraways (best is just putting the garlic/caraways/oil together in a bowl and use a brush to put it on the pork) 4. put into oven at about 200°C (392°F) for about an hour (or more - depending on the size of the pork) 5. Add a cup of water to the pork 6. IMPORTANT: during the roasting in the oven every 10-15 minutes use a tumbler to put the water again over the pork so it doesn't dry out. Add additional water if necessary.