



Grilled Boneless Pork Belly

NIBBLEDISH CONTRIBUTOR

Ingredients

INGREDIENTS: 1 kg boneless pork belly, skin and fat trimmed, leaving about ½ inch of fat on the meat MARINADE 1 cup white sugar 2 tsp rock salt 1 ½ tbsp white sugar ½ tbsp minced garlic 1/8 tsp ground black pepper BASTING ¼ cup garlic oyster sauce ¼ cup reserved marinade ¼ tsp dried red chili pepper

Instructions

PROCEDURES: 1. Slice the trimmed pork belly into long strips, 1-inch thick. Arrange in a deep baking dish. 2. Mix the marinade and pour over the pork belly. Marinade for at least 2 hours before grilling, regularly piercing flesh to allow marinade to penetrate meat. 3. Mix the basting fluid. 4. Grill marinated pork belly over hot coals. Baste with the basting fluid occasionally. Make sure to put off leaping flames fueled by the dripping fat. 5. Serve with a dip of vinegar and chili.