



Roasted Pork Belly (Ribbe)

NIBBLEDISH CONTRIBUTOR

Ingredients

1-4 kg Fresh Pork Belly with the skin on

Salt

Pepper

2 cloves Garlic

1/4 tsp Cayenne Pepper

Tbs ground sage

Instructions

This is a super easy recipe.

Score the skin of the Pork Belly with a very sharp knife. I like to use a single edge razor blade. The pictured roast was pre-scored into squares, but I prefer thin scores in a single direction. This make it easier to cut slices.

Cut garlic cloves into thin slices and make small slits all over the back side of the belly roast and insert the garlic slices into the slits.

Sprinkle the roast liberally with salt, pepper, cayenne pepper and sage on both sides. Let stand for 30 mins to 1 hour. (It actually tastes best if you do this 24 hours before and let it marinate in the refrigerator, but it still tastes great this way).

Pre-Heat over to 250c. Set Roast on a rack in or above a shallow roasting pan filled with water. Tent the roast with aluminum foil and roast for 45 mins.

Remove the foil and turn the oven down to 150c. Roast uncovered for an additional 90-110 mins.

Finally, turn your oven on grill and grill the skin of the roast until it puffs up and get crispy. Don't be afraid to let it come CLOSE to burning, but watch it carefully to make sure it does NOT burn.

Remove from oven and tent loosely with aluminum foil and let rest for 15-20 mins. Slice and serve.

I use drippings and water to make a gravy by de-fatting the juice (it will have a LOT of fat) and adding browned flour, salt and pepper.