

QUICK STICKY PORK BELLY BITES

Prep time: 5 minutes

Cook time: 20 minutes

Serves 4 people



INGREDIENTS

2 lbs pork belly, cut into cubes

1 tablespoon soy sauce

1 tablespoon sweet chilli sauce

1 tablespoon honey

1 garlic clove

2 teaspoons ginger, finely grated

1 red chilli, thinly sliced

FOR SERVING:

1 spring onion, thinly sliced

Rice

Thinly sliced cucumber strips

INSTRUCTIONS

1. Turn your Megamaster on to medium heat.
2. Add some olive oil to the Megamaster cast iron pan (you can also use an enamel pan) and place on grill. Once heated, add the pork belly cubes.
3. Fry, fat side down, for around 10 minutes to let the fat render. Pork belly is extremely fatty and needs time to get crispy.
4. As soon as the fat is golden and crispy, turn over and fry for 10 minutes on the other side, or until it is all golden and crispy.
5. Add the soy sauce, sweet chilli sauce, honey, garlic and ginger to the pan. Cook, tossing for 3-5 minutes or until the pork is coated in sauce and the sauce is sticky.
6. Serve with rice, thinly sliced cucumber strips and some spring onions.