

QUICK STICKY PORK BELLY BITES

Suitable for a quick, satisfying braai meal.

Ready in under 30 minutes, this pork belly braai recipe is your new go-to for hungry guests!



Total Time: 25 minutes
Prep Time: 5 minutes
Cook Time: 20 minutes
Serves: 4 people

INGREDIENTS

1kg 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 braai on to medium heat.
2. Add some olive oil to the **Megamaster cast iron pan** (you can also use our enamel pan) and place on braai. 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.

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MEGAMASTER RECIPE TIPS



TIP 01

Ask your butcher to cut the pork belly into cubes for you, with skin removed – this reduces cooking time.



TIP 02

You can use your cast iron or round enamel pan directly on the gas or charcoal braai.



TIP 03

This dish is very rich; the cucumber cuts through the fattiness.