

STAR OF THE NORTH

GOURMET BUTCHER

Personalised Service, Quality Products, from Our Family to Yours.

****Marie's Slow Cooked Pork Belly****

2kg pork belly, boned, rindless and cubed
2 litres hot chicken stock
Thumb size ginger, finely chopped
4 tbsps. red wine
4 cloves garlic, halved
2 tbsps. caster sugar

Glaze:

4 tbsps. vegetable oil
Thumb size piece of ginger, grated
Red chilli, finely chopped
4 tbsps. honey
4 tbsps. brown sugar
6 tbsps. dark soy sauce
2 tbsps. lemongrass paste

Place all the pork belly ingredients into a cast iron pan, bring to boil then cover. Reduce heat and simmer for 2 hours. Drain.

Heat oil in fry pan, fry pork belly in batches until golden.

Mix glaze ingredients together and pour over pork belly. Continue to cook until pork is dark and sticky

Serve with stir fry vegetables and rice.

CURRAMBINE

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