

Cana's Feast

WINERY

GLAZED PORKBELLY WITH HOMEMADE HOISIN

PAIRED WITH 2010 NEBBIOLO, YIELD: 8 SERVINGS

INGREDIENTS:

6 POUNDS PORK BELLY

KOSHER OR SEA SALT

FRESHLY GROUND BLACK PEPPER

METHOD:

1. Preheat the oven to 450°F. Using a sharp paring knife, poke holes in the pork skin ½ inch apart. Dry the pork with paper towel, if needed. Season the porkbelly well with salt and pepper.
2. Place the porkbelly, skin side up on a flat roasting rack in a roasting pan and place in pre-heated oven. Cook the pork until the skin crackles and browns, about 30 minutes.
3. Reduce the heat to 275°F and continue roasting for 2 hours. While the pork is cooking, prepare the hoisin glaze.
4. After 2 hours, glaze the pork with the hoisin and continue cooking for 1-2 hours or until the meat has a shiny glaze and is very tender.
5. Remove the pork from the oven and transfer to a cutting board. Slice the pork into ½ inch slices and serve with additional hoisin sauce.

HOMEMADE HOISIN SAUCE

YIELD: ½ CUP

INGREDIENTS:

¼ CUP SOY SAUCE

2 TABLESPOONS BLACK BEAN PASTE

1 TABLESPOON MOLASSES

2 TEASPOONS WHITE VINEGAR

⅛ TEASPOON GARLIC POWDER

2 TEASPOONS SESAME OIL

½ TEASPOON SRIRACHA HOT SAUCE (ROOSTER SAUCE)

⅛ TEASPOON BLACK PEPPER

METHOD:

1. Blend ingredient well in a food processor or stirring vigorously by hand.
2. Store refrigerated in an airtight container for up to 2 weeks.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio
winecountrycookingstudio.com