

# **MAPLE AND CIDER-GLAZED BRAISED PORK BELLY**

## **PORK BELLY**

2 lb skinless pork belly  
salt and pepper  
½ cup sliced onion  
3 Tbsp minced garlic  
2 Tbsp minced fresh ginger  
3 cups apple cider  
3 cups chicken stock  
½ cup maple syrup  
2 Tbsp soy sauce

Preheat oven to 325 F

Cut the pork into 6 to 8 equal portions. Score the fat side diagonally in two directions to create the diamond effect. Season the pork on both sides with salt and pepper, and sear (fat side down) in a large ovenproof braising pan for 3 to 4 minutes on each side, or until golden brown. Remove the pork from the pan and set aside.

Add the onion, garlic and ginger to the pan in which the pork was cooked, and sauté for 2 to 3 minutes. Add the reserved pork with the apple cider, chicken stock, maple syrup and soy sauce. Cover and bring to a simmer. Then transfer to the oven for 1½ hours.

Remove the pork from the braising pan and cover it with foil. Reduce the braising liquid to a light glaze on the stovetop. Slice the pork portions into small pieces or thin strips and serve with some reduced liquid.