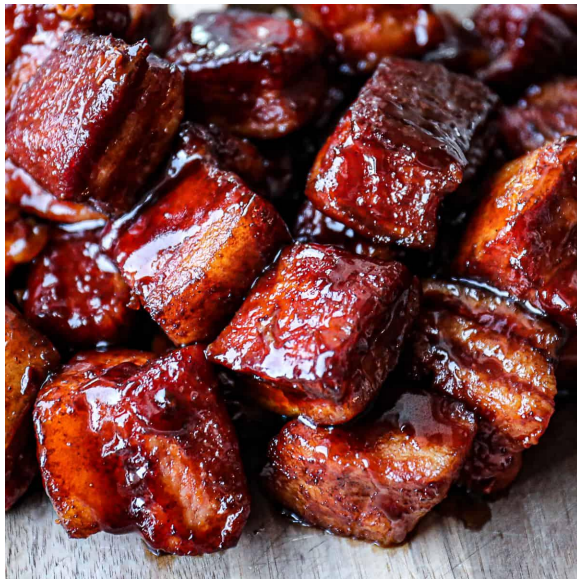


HEIRLOOM FIRE

MULLED CIDER PORK BELLY



Ready in **11 Hours**

Serves **8 people**

Ingredients

- Pork Belly (size as needed)
- Salt and pepper
- Olive oil for searing
- 2 onions, sliced
- 4 garlic cloves, crushed
- 2 cups apple cider
- 1/4 cup apple cider vinegar
- 1 cup white wine
- 2 bay leaves
- 4 allspice berries
- 2 cinnamon sticks
- 4 cloves
- 2 sprigs each of sage and thyme
- Granny Smith apple, aioli, spicy Asian microgreens for serving

Preparation

1. **Prepare the Pork Belly:**
 - Score the pork belly in a crosshatch pattern using a razor blade.
 - Season generously with salt and pepper.
 - In a pan, heat some olive oil and sear the pork belly on all sides until golden brown. Set aside.

2. Prepare the Braising Liquid:

- In a pot, combine apple cider, apple cider vinegar, white wine, bay leaves, allspice berries, cinnamon sticks, and cloves.
- Bring the mixture to a boil.

3. Braise the Pork Belly:

- In a separate pan, sauté the onions and garlic until translucent.
- Lay the sautéed onions in a roasting pan to create a bed.
- Place the seared pork belly on top of the onions.
- Pour the hot braising liquid over the pork belly.
- Cover with a lid and braise in a preheated oven at 325°F (163°C) for 3 1/2 to 4 hours, or until the pork is tender and easily pulls apart with a fork.

4. Press and Cube the Pork Belly:

- After braising, remove the pork belly and press it overnight to flatten.
- The next day, cut the pressed pork belly into 1.5-inch cubes.

5. Reduce the Braising Liquid:

- Strain the braising liquid and skim off any accumulated fat.
- Reduce the liquid in a saucepan until it reaches a syrupy consistency.

6. Final Preparation:

- Sear the cubed pork belly on all sides.
- Toss the seared cubes in the reduced syrup to coat evenly.

7. Assemble and Serve:

- Using a vegetable peeler, peel an 8-inch strip of Granny Smith apple.
- Spread aioli on the apple strip, place a cube of pork belly on top, and add more aioli.
- Garnish with spicy Asian microgreens.
- Roll up the pork belly in the apple strip and skewer to secure.

Tips

Source the pork belly from a local farm or a local co-op that carries local pork.