

Braised Duroc Pork Belly

Oven-Roasted Cauliflower and Fingerling Potatoes



INGREDIENTS

For the Pork:

- 1–2 pound piece fresh pork belly, skin removed
- 3 onions, chopped
- 1 head garlic, (sliced lengthwise)
- 3 celery stalks, chopped
- 1 sprig fresh thyme
- 1 sprig fresh parsley
- 1 sprig fresh rosemary
- ½ tbsp black peppercorns
- 2 whole cloves
- 1 quart veal or chicken stock.

For the Cauliflower:

- 1 (2-pound) head cauliflower
- 1 small onion, chopped
- 1 head garlic, (sliced lengthwise)
- ¼ cup extra-virgin olive oil
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 sprig fresh rosemary
- 1 sprig fresh thyme

For the Fingerling Potatoes:

- 1 ½ pounds fingerling potatoes, (scrubbed and dried)
- ¼ cup extra-virgin olive oil
- 1 sprig fresh rosemary
- Kosher salt
- Freshly ground pepper

DIRECTIONS

For the Pork:

Preheat oven to 300 F.

Heat a deep baking dish or dutch oven over high heat. Season pork with salt and pepper. Add 1 tablespoon cooking oil to pan. Sear pork on each side until caramelized, about 4-5 minutes. Remove pork from pan and add vegetables. Saute for 4-5 minutes until vegetables begin to collar. Add herbs and spices. Put pork on top of the vegetables. Add enough stock to the pork so that it reaches just before covering the meat. Bring the mixture to a simmer over medium high heat. Place pan in the oven covered. Cook until the pork is tender, about 3 hours. Remove from oven and let cool.

Once cool, cut the pork into 2-3 inch squares. Heat a medium sauté pan over medium heat. Add the pork, turn the heat down to medium low and slowly caramelize the pork on both sides.

For the Cauliflower:

Put oven rack in middle position and preheat oven to 400°F. Lightly oil a 9-inch pie plate or square baking dish. Place chopped vegetables, and herbs on bottom of the pan and put cauliflower head in pan. Drizzle with olive oil over top of cauliflower and sprinkle with salt and pepper, Bake until tender, 1 to 1 ¼ hours. Baste the cauliflower every 10-15 minutes. 30 minutes before cauliflower is finished, add about ½ cup of water and cover with aluminum foil.

For the Fingerling Potatoes:

Preheat the oven to 350 degrees F. heat a large sauté pan. Add olive oil. Let heat for a moment. Add potatoes and sauté on top of stove for 4-5 minutes. Add rosemary and season with salt and pepper. Place pan in oven and cook potatoes for 15-20 minutes or until cooked through.

specialty of:
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