

BBQ PORK BELLY

Photographs and recipe were kindly sent to us by Stephen Richardson, a regular customer of Intwood Butchery. Whilst for most of us BBQ season ends with Summer, Stephen is an all-year-round avid outdoor cook, whatever the weather!



1. Prepare the pork belly making sure the rind is dry by patting it with a clean tea towel



2. Apply fine salt to the rind and rub in well



3. Place in the fridge uncovered overnight to encourage any moisture to be drawn out



4. The following day, allow the pork to reach room temperature and place on a rack within a large roasting tray. It's important to make sure the meat takes a "domed" shape in order to get the crackling crispy. This can be achieved by placing halves of lemon underneath the centre.



5. The meat is now ready for the BBQ

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6. I tend to cook pork belly on a Weber Kettle BBQ with the briquettes placed to either side for an indirect heat.



7. The meat should be cooked for about 2 hours with the lid on but the top and bottom vents open. About half way through cooking you can baste the crackling with its own fat using a brush.



8. Add some chopped sage and thyme to flavour the crackling and more sea salt and black pepper.



9. When cooked, carve the crackling off, then carve the main meat off the underlying ribs into portions or sections. Then separate the individual ribs for serving and eating with your fingers, making a delicious meal with only a pile of bones left at the end!