

Not actually a discount fridge gig for a change. But Belly Pork is cheap as chips and this recipe was packed with flavour.

## **Ingredients:-**

- 4 Slices of Belly Pork
- 4 Tsp of Tomato Ketchup
- 1 Tbsp Fish Sauce
- 1 Tbsp Brown Sugar
- 1 Tbsp Cider Vinegar
- 1 Tsp English Mustard powder
- 1 Cloce of Garlic, minced

Salt and Pepper

## **Method:-**

- (1) Mix all the ingredients and coat the Belly Pork strips.
- (2) Cover with foil in an oven proof trap and place in the fridge for an hour.
- (3) Pop in the preheated oven at 160c for an hour or so.
- (4) Remove the foil and place under the grill for a couple of minutes on each side.

We served ours with crispy Kale, Mustard mash and Corn on the cob.