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.