



A lump of Belly Pork for less than £3. What to do with it? Something entirely different!

Ingredients:-

Belly Pork

Soy Sauce

Fish Sauce

2 Limes juiced

1 tbsp Ginger grated

175g Soft Brown Sugar

2 Red Chillies finely Chopped

Method:-

- (1) Combine the Soy Sauce, Fish Sauce, Ginger, Lime juice and Brown Sugar.
- (2) Over a low heat melt the ingredients until syrupy.
- (3) Set aside to cool.
- (4) Cook the Belly Pork in the oven skin side up until crispy.
- (5) Let the Pork cool.
- (6) Marinate the Pork in the fridge for 20 minutes.
- (7) Cook at 180c for a further 30 minutes basting with the marinade occasionally.

With enjoyed ours with Garlic Bread, hand cut chips and coleslaw ? because we are all traditional like that!