

VooDoo Chef Bourbon Belly
Yield: 4 – 4-6 Ounce Portions



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Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
Belly:			
	3 Pds		Pork Belly
		1 Cup	VDC Fatboy
		2 Tbsp	VDC DIRT*
Braise:			
1 Each			Onion, Spanish
1 Each			Apple, Golden Delicious
1 Each			Garlic Bulb, halved
		4 Tbsp	VDC Dust
		1 Cup	Blue Note Bourbon
		4 Ounces	VDC Fatboy
Sauce:			
		1 Cup	Blue Note Bourbon
		4 Cups	Chicken Stock

How to:

1. Place belly into a 1-gallon zip lock bag with 1 cup of VDC Fatboy. Allow to marinate in refrigerator for 24 hours.

2. Remove the belly from the marinade and score the skin in 1/2 intervals on the diagonal. Then again on the crosshatch style. Season liberally with VooDoo Chef Dust.
3. Cut the onion and apple into 1/2 slices. Lay out on a baking sheet.
4. Cut the garlic bulb in 1/2 and place on the sheet tray with the onion and apple slices.
5. Lay the belly fat side up on top of the apples, onion, and garlic.
6. Cook in a preheated 325°F oven for 2 hours.
7. Remove from the oven and place the belly on a clean baking sheet (reserving the original baking sheet for next steps.) Top the belly with another baking sheet placing weights** on of the sheet pan to press the belly evenly. Place in the refrigerator for 6 hours.
8. Place the original baking sheet with the onions, apples, and garlic on stop top over medium high heat.
9. Add the 1 cup of bourbon to the pan. Use a rubber spatula to loosen contents from the pan. Strain the contents through a fine mesh strainer into a 2-quart stock pot. Add the chicken stock. Continue cooking over medium high heat until the sauce has reduced by half. Reserve for later.
10. Remove the belly from the refrigerator and slice into 1" X 1.5" rectangles.
11. Rub all sides of the belly with DIRT*.
12. Place the rubbed belly onto a sheet pan and cook in a preheated 425°F oven for 10 minutes until hot (165°F internal temperature.)
13. Reheat bourbon jus for service.

Notes:

Service Options:

Serve with polenta and popcorn garnish.

Serve with creamy grits and barbecue potato crisps garnish

Plat alone with voodoo chef southern gold and bourbon jus.

*DIRT - You can substitute VooDoo Chef Magic or Red Dirt Roads for DIRT.

**Weights - Spare cans out of you pantry can be used as wights.