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

Created by: Erik Youngs

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.