



## PORK BELLY SRIRACHA KRAUT LETTUCE WRAP

Prep Time	Total Time	Servings
15 mins.	35 mins.	4

### Lettuce Wrap Ingredients

- 12 oz. crispy pork belly (see recipe)
- 2 large carrots
- 4 cups Saverne® Sriracha Kraut, drained \*
- ½ cup fresh cilantro, leaves picked
- ½ cup fresh mint, leaves picked
- 2 cups fresh purple cabbage, shredded
- 2 Tbsp. extra virgin olive oil
- 1 Tbsp. fresh lime juice
- 1 Tbsp. rice vinegar
- 2 heads butter lettuce

### Pork Belly Ingredients

- 3 Tbsp. fennel seed
- 3 Tbsp. cumin seed
- 3 Tbsp. coriander seed
- 8 tsp. black peppercorn
- 2 pieces star anise
- 2 pieces cinnamon stick
- 2 tsp. white peppercorn
- 4 tsp. whole clove
- 1 orange zest
- 1 cup salt
- ¾ cup sugar
- ½ pork belly (approximately 5 lbs.)
- 2 qts. chicken stock

### Mustard BBQ Sauce Ingredients

- ¼ cup wholegrain mustard
- ½ cup sherry vinegar
- ½ cup ketchup
- 1 cup tomato puree
- ¼ cup molasses
- ¼ cup brown sugar
- ¼ cup honey
- 1 Tbsp. smoked paprika
- 2 Tbsp. worcestershire sauce

### Directions

#### Lettuce Wraps

1. In a medium mixing bowl, combine Saverne® Sriracha Kraut, cilantro, mint, purple cabbage, carrots, olive oil, lime juice, and rice vinegar together. Prepare pieces of lettuce head to form cups. Place a piece of sliced pork belly on the lettuce and top with slaw. Garnish with roasted peanuts.

#### Pork Belly

1. In a coffee grinder or food processor, grind all spices. Transfer to a bowl and stir in the orange zest, sugar, and salt.
2. Rub the pork belly with the dry cure and refrigerate for 48 hours.
3. On day 2, rinse the pork belly and place in a large roasting pan. Preheat the oven to 200°F.
4. Cover belly with rich chicken stock and cover pan. Place in oven and cook for about 6 hours.
5. Remove belly from braising liquid, drain, and cut into serving pieces.
6. To serve, sear the fat side of the belly until crispy and glaze with bbq sauce.

#### Mustard BBQ Sauce

1. In a medium saucepot, combine all ingredients and cook over medium-low heat for approximately 15-20 minutes. Season to taste with salt and pepper.

\*For a mix of sweet and spicy, try it with Saverne® Curtido.