



# COOKING WITH THE Q:

## Pork Belly Burnt Ends

The savory starter for any season. Our slow roasted Pork Belly Burnt Ends are dry rubbed with a house blend of spices then cooked to tender perfection. Served in a Tangy Hoisin Sauce and topped with pickled cabbage, green onions, and toasted sesame seeds.

SERVINGS: 6 Servings

PREP TIME: 4.5 Hours

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### Ingredients:

#### Burnt Ends

- 3lb Pork Belly
- 1tbs Kosher Salt
- ¼ tbs Black Pepper
- ¼ cup Packed Brown Sugar
- ½ tbs Paprika
- ½ tbs Chili Powder

#### Hoisin Sauce

- 1cup Hoisin Base
- 1cup White Vinegar
- 1cup Sriracha
- 2floz Minced Garlic
- ½ cup Soy Sauce
- ½ cup Oyster Sauce

### Instructions:

#### Burnt Ends

- Preheat oven to 225 degrees Fahrenheit.
- Score fat cap of pork belly.
- Combine salt, pepper, brown sugar, paprika, chili powder, in a bowl and mix well.
- Massage dry rub into pork.
- Place into deep baking sheet and roast for 4 hours.

#### Hoisin Sauce

- Combine all ingredients into a medium sauce pan and mix well.
- bring to a boil and then simmer on low heat.
- Reduce sauce to 30% of original volume until thick.

#### Preparation

- Combine cooked pork belly and sauce into a bowl and mix until each piece is covered.
- Top with garnish of your choice - we suggest green onion, pickled onions, and sesame seeds!

**Enjoy!**