

# BRINED AND ROASTED PORK BELLY

Source: Amanda Hesser NY Times Cookbook

Prepared by: Brad Patton, August 2016

Serves: 4

1  $\frac{3}{4}$  cups extra-fine sugar  
2  $\frac{1}{2}$  cups coarse sea salt, plus more for seasoning.  
12 juniper berries  
12 whole cloves  
12 black peppercorns  
3 bay leaves  
4 quarts plus 1 cup water  
2  $\frac{1}{2}$  pounds bone-in pork belly with skin  
2 onions, chopped  
Olive oil

Combine the sugar, salt, spices, and bay leaves in a large pot. Add the water and bring to a boil. Cool completely.

Transfer the brine to a large bowl and add the pork. Let stand, loosely covered, for 3 days in the refrigerator.

Heat the oven to 375 degrees. Place the onions in a roasting pan. Rinse the pork and score the skin with a sharp knife. Place skin side up on the onions, rub the skin with a bit of olive oil, and season lightly with sea salt. Roast, uncovered, 1  $\frac{1}{2}$  to 2 hours; do not let the pork skin burn. The skin should be crisp; if not, transfer the pork to a hot broiler.

Cut the pork into thick slices, and serve with the onions.

