

THE FIREHOUSE

RESTAURANT

PORK BELLY WITH CARAMELIZED “APRICOTS FOSTER” WARM BACON VINAIGRETTE SALAD

Deneb Williams ~ Executive Chef

(Serves 4 guests)

INGREDIENTS

4 each	3 oz Braised Pork Belly (see recipe below)
to taste	salt & pepper
2 Tbsp	olive oil/vegetable oil blend
2 tsp	garlic, <i>minced</i>
¼ tsp	crushed chili flakes
¼ cup	cipollini onions, <i>roasted & chopped</i> (see method below)
½ cup	apricots, <i>canned & sliced</i>
¼ cup	chicken stock
2 Tbsp	cold butter
¼ cup	brandy
2 Tbsp	brown sugar
1 Tbsp	finest herbes
2 oz	wild arugula
4 Tbsp	Warm Bacon Vinaigrette (see recipe below)

PROCEDURE

- Prepare Braised Pork Belly.
- Prepare Warm Bacon Vinaigrette.
- Roast cipollini onions at 350° for 20 minutes or until soft and lightly caramelized. Cool, peel, chop and set aside.
- Season pork belly with salt and pepper.
- In a sauté pan over medium-high heat, brown Braised Pork Belly in oil on all sides. Set aside on paper towels to drain.
- In same sauté pan, lower to medium heat and quickly sauté garlic, chili, onions and apricots.
- Deglaze with chicken stock, add brown sugar and reduce stock by half.
- Whisk in cold butter.
- Raise heat to high, add brandy and ignite alcohol. Cook until alcohol evaporates, approximately 2 minutes.
- Add finest herbes and remove from heat.

PLATING

- Slice pork belly and arrange on plate.
- Spoon “apricots foster” on top of pork belly.
- In a small bowl combine arugula with Warm Bacon Vinaigrette, then place on top as a garnish.

BRAISED PORK BELLY

(Yields 4 each, 3 oz portions)

INGREDIENTS

1 lb	pork belly
¼ cup	olive oil or vegetable oil blend
1 ea	onion, <i>chopped</i>
6 ea	garlic cloves, <i>minced</i>
½ cup	white wine
4 cups	chicken stock
20 oz can	San Marzano tomatoes
¼ cup	brown sugar
1 tsp	chili flakes
1 Tbsp	kosher salt

PROCEDURE

- Cut pork belly into two equal 8-ounce pieces.
- Sauté pork belly in oil over medium-high heat until browned on all sides. Remove from pan and set aside.
- Discard almost all of the oil and add onions and garlic. Sauté until translucent.
- Deglaze with white wine and reduce mixture by half.
- Add chicken stock, tomatoes, sugar, chili flakes and salt. Simmer 5 minutes.
- Place pork belly into a 9" x 9" baking dish.
- Pour braising liquid over pork belly.
- Cover and bake at 300° for 3-4 hours until tender but still very intact. Pork belly will reduce by 20-25%.

WARM BACON VINAIGRETTE

(Yield $\frac{3}{4}$ cup)

INGREDIENTS

2 slices	bacon, <i>chopped</i>
1 tsp	garlic, <i>minced</i>
2 tsp	shallots, <i>chopped</i>
$\frac{1}{4}$ cup	cider vinegar
2 Tbsp	Dijon
2 Tbsp	honey
2 Tbsp	cider vinegar
$\frac{1}{2}$ tsp	kosher salt
$\frac{1}{4}$ tsp	ground pepper
$\frac{1}{2}$ cup	80/20 blend oil
1 bunch	chives, <i>chopped</i>

PROCEDURE

- In a sauté pan, cook bacon until golden brown.
- Add garlic and shallots and sauté in bacon fat for 10-20 seconds (do not brown).
- Deglaze with cider vinegar and reduce liquid for 3-4 minutes on medium-low heat.
- Set aside and keep warm.
- In a blender, combine Dijon, honey, vinegar, salt and pepper.
- With blender running, slowly emulsify oil. Add warm water if necessary to adjust consistency.
- Add emulsion to warm bacon mixture.
- Add chives.
- Keep warm until service (no more than 4 hours).