

Saslove's Meat Market
50 Byward Market Square
(613) 241-9266

PORK BELLY



Cooking Directions

1. Bring the roast to room temperature. If the skin is on, pat dry and score the skin. Season.
2. Preheat the oven to 450°F. Roast skin-side-up at 450°F for 30 minutes.
3. Reduce heat to 275°F and roast for about 2 hours per kilo.
4. Cover loosely with foil and let it rest for 20 minutes.

Cooked Temperature Reading: 200°F

Seasoning Suggestions

- Fennel
- Thyme
- Garlic
- Peppercorn

Wine Pairings

- Riesling
- Burgundy
- Malbec

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