



Recipes

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Chicharron

Serves 1

Ingredients:

6 lbs. Pork belly, raw, cut into 1" x 1/2" pieces

1 1/2 tsp. Baking Powder

3/4 tsp. Baking Soda

3/4 tsp. Salt

As needed Water

Directions:

1. To make Chicharron, place pork belly pieces on fat side and score every 1/2". Toss pork belly pieces in mixture of baking powder, baking soda and salt. Transfer to sauce pot and fill with just enough water to cover, about 6 cups. Cook over low heat until water evaporates and pork belly is cooking in rendered fat, about 3 1/2 hours. Turn heat to medium-high and cook until pork belly becomes golden brown and crispy, about 15 minutes. Drain and season with more salt as needed. Reserve warm.