

“Hogs” D’oeuvres

Jelly Belly

1 – 5#	Pork belly, skinned and needled
8 ounces	Salt
8 ounces	Brown sugar
1 T	Crushed black pepper
1 #	Fresh or frozen cherries
½ bottle	Cherry brandy or Kirshwasser

Procedure –

- Place skinned belly into hotel pan and rub in salt, pepper and sugar. Rub in vigorously until meat takes all the product
- Place belly into cooler covered with saran wrap and rotate every day for three days
- Add cherries to the dance in day 4 and continue to turn daily for another 4 days – the pork should take on the color of the cherries
- On day 7, add the brandy to the product and turn daily for another 3 days
- Rinse the belly of the excess salt and brine and
- Place belly into the oven and slowly cook covered for about 3 hours, until falling apart tender
- Glaze with the cherry liquor and on the last half hour, uncover and baste the belly until sugar/syrup concentrates onto the belly
- Let cool overnight, slice to desired portion size – 1.5 ounce each for today's competition and serve with the cherry syrup for a sauce

Chicharrons

1 large piece	Pork skin, trimmed of fat (about 2lbs) from above belly
3 pounds	Pork lard or salad oil for frying
Water	To cover about 4 inches
2 teaspoons	Kosher salt
1/2 teaspoon	Rib rub or similar

Procedure –

1. In large stock pot, place skin and water and simmer until skin is tender – about two hours
2. Remove skin to draining pan and pat dry with paper towel
3. Place skin into a 200-degree oven and bake/dehydrate overnight for about 8 to 10 hours
4. Allow to cool completely
5. Brake into pieces and fry in lard or oil at 400 degrees until crisp
6. Season with salt and rub or your favorite seasoning mix

Spicy Aioli -

1 cup	Mayonnaise – commercial or home-made
1 ounce	Lemon juice
1 T	Cajun spice or rib rub
Optional	Jalapeno peppers, diced fine or crushed

Bavarian Pork Stew w/ soy milk and edamame ragout

1 pound	Pre-prepared pulled or diced pork shoulder
1 gallon	Pre-prepared pork stock
1 T	Bacon oil
1 cup	Onions, diced
½ cup	Celery, diced
½ cup	Carrot, diced
12 ounces	Pork based roux – made with lard and flour
1 cup	Sour crème
2 cups	Soy milk
½ pound	Sauer Kraut
½ pound	Edamame bruised and sauté, fine dice
1 T	Brown sugar
To taste	Salt, pepper, caraway seed
½ ounce	Shredded swiss for each bowl of soup
4 slices	Rye bread, diced and dried into rye croutons

Procedure:

- Place bacon oil into kettle
- Sauté celery, carrot and onion until transparent
- Add stock and bring to boil
- Thicken with roux and whisk until smooth
- Simmer 15 minutes on low heat
- Add sour cream and kraut
- Season with salt, pepper and caraway seed
- Adjust sweetness with sugar
- Serve with shredded swiss cheese and rye croutons

Bacon wrapped pork meatballs with ginger sesame glaze

2 pounds	Ground pork
2 pounds	Smoky bacon 18-22 count
8 each	Eggs
½ cup	Potato flakes
½ cup	Dehydrated onions
1 T	Seasoning salt – Lawerys
1 T	Worcestershire or soy sauce
½ T	Ground pepper
½ T	Garlic, crushed fresh
1 t	Ground ginger

Sauce – Honey ginger sesame glaze

1 cup	Honey
¼ cup	Sesame seeds
¼ cup	Sesame oil
1 ounce	Ginger root, ground fresh

Procedure –

- Mix ground pork, spices, onions, eggs in a mixing bowl or by hand until meat becomes tacky and protein begins to develop
- Add potato flakes to bind

- Ball into desired sized meatballs and place onto a screen with a pan underliner and place into a 300-degree oven and cook for 12 to 15 minutes
- Allow to cool. Once cooled, wrap each ball in a strip of bacon and place back onto a screen with a pan under
- Bake at 350 degrees until bacon crisps up – using thin bacon is a bonus so as to not over cook the meatballs and dry the product out
- Make the glaze by combining the remaining ingredients into a sauce pot and placing over low heat – reduce until desired thickness is achieved
- Glaze the meatballs, garnish with sesame seeds and green onions or chives

Honey BBQ glaze for Pork/corn fritters

1 cup	Honey
1 cup	Brown sugar
1 cup	Yellow salad mustard, commercial
1 cup	Brown mustard

Procedure:

- Combine all into a bowl
- Whisk together and allow to stand 5 minutes to dissolve the sugar
- Whisk again
- Refrigerate until service

Pork ‘Crackling’ and corn fritters

1 ½ cup	All-purpose flour
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1 cup	Corn, kernel – canned or frozen
½ cup	Cream style corn
½ cup	Cracklings, pre-prepared
1 each	Egg, lightly beaten
½ cup	Milk
1 T	Oil, melted
1 t	Baking powder
½ t	Salt
¼ t	Sugar

Procedure:

- Preheat fryer to 360 degrees
- Place all dry ingredients into bowl and mix together
- Add all wet ingredients and incorporated
- Let rest 15 minutes
- Scoop out with small ice cream scoop into oil and fry until golden brown and completely done through – about 3 minutes
- Place on paper towel or cooling rack to remove excess oil
- Season with rib rub or dipping sauce/glaze of choice – I like the honey mustard sauce

Pulled pork shoulder “Carolina”

1 7-10-pound Pork butt

1 cup	Rib rub of choice
1 cup	Balsamic vinegar
½ cup	Brown sugar or honey
To taste	Salt, black pepper, & red pepper flakes

Procedure:

- Place butt into roasting pan with rack under
- Rub entirely with rib rub
- Roast at 300 degrees for 45 minutes
- Turn oven down to 225 degrees and slow roast about 4 to 5 hours more, until fall off the bone tender
- Cool butts until they can be handled – about a half an hour
- Shred pork and serve in choice of bread, roll, or tortilla wrapper with Carolina basting sauce