



RECIPE: AIR FRYER STICKY PORK BELLY

PAIR WITH: RESERVE MOURVÈDRE

INGREDIENTS

3lbs skinless Pork Belly
1 Tbsp Garlic Powder
2 Tbsp Brown Sugar
1 tsp Salt
1 Tbsp Dark Soy Sauce
¼ C. Honey
¼ C. Hoisin Sauce

¼ C. Oyster Sauce
2 Tbsp Low Sodium Soy Sauce
1 Tsp Chinese 5 spice
1 Tbsp Sesame Oil
1 Tbsp Cooking Wine
Scallions, for garnish

INSTRUCTIONS:

1. Combine all ingredients except the pork belly. In a separate bowl pull 5 Tbsp of the marinade mixture and set aside.
2. Poke some holes on the two sides of the pork belly and cut into 1 inch cubes.
3. Set pork belly into a large bowl, pork marinade over pork belly and allow it to marinate for a minimum of 30 minutes up to 24 hours.
4. Reduce that separated 5 Tbsp of marinade by half on the stove top and set aside.
5. Preheat your Air Fryer to 385°F.
6. Set for a 20 min cook time and set pork belly in the basket.
7. Pause, flip and baste the pork belly every 5 minutes of the cook time.
8. Remove from the Air Fryer, set on serving plate and brush with the reduced marinade mixture.
9. Garnish with sliced scallions. Enjoy!