



Why not spice your pork belly up with a hit of our "Gluten Free" Outback Spirit Chilli Jam, topped with our Lemon Myrtle Chilli Coconut Sprinkles!

Recipe: "Outback Spirit" - Sticky Chilli Pork Belly

Ingredients:

500g Sliced Pork Belly

Marinade/Glaze:

2 Tablespoons - Outback Spirit Chilli Jam

1 Tablespoon - Kecap Manis (Sweet Indonesian Soy)

2 Tablespoons - Hoisin Sauce

1 Tablespoon - Mirin

1 Tablespoon - Soy Sauce

1 Stalk - Lemon Grass (Finely Chopped)

Coriander (Finely Chopped) to taste

Thumb Size Piece - Fresh Ginger (Finely Chopped)

3 x Garlic Cloves (Finely Chopped)

1/4 Teaspoon - Sesame Oil

Garnish:

Sprinkle with Outback Spirit - Lemon Myrtle Chilli Coconut Sprinkles

Method:

*Combine all marinade ingredients well and completely massage sliced pork belly in the marinade and set aside in the fridge for 30 minutes.

*Pre Heat your oven to 220 C

*Drain away excess marinade and set aside to baste throughout cooking.

*Place marinated sliced pork belly onto cake rack on a baking tray and cook on top rack of oven for 15 minutes.

*Glaze every further 5 minutes with a basting brush and cook until golden and sticky, approx. 30 minutes total cooking time.

Garnish: 1 x Teaspoon - Outback Spirit - Lemon Myrtle Chilli Coconut Sprinkles:

Serving Suggestion: Serve with steamed greens and Jasmine Rice, sprinkle your sticky pork belly with our Lemon Myrtle Chilli Coconut Sprinkles.

Contact Paul on MB: 0428 863 782 or our check out our web site: www.outbackspirit.com.au for your local Distributor.