

ANCHO CRUSTED PORK BELLY SLIDERS

PORK BELLIES

- 2 Smithfield Skinless Pork Bellies
- 2 cups Apple juice
- 1 cup Pineapple juice

SPICE RUB

- 1 cup brown sugar
- 1 cup Black pepper, coarse grind
- 1 cup Ancho chile powder
- 2 Tbsp Coriander, ground
- 2 Tbsp White pepper, ground
- 2 Tbsp Kosher salt
- 2 Tbsp Granulated garlic
- 2 Tbsp Granulated onion

SPICE RUB

- 1 cup brown sugar
- 1 cup Black pepper, coarse grind
- 1 cup Ancho chile powder
- 2 Tbsp Coriander, ground
- 2 Tbsp White pepper, ground
- 2 Tbsp Kosher salt
- 2 Tbsp Granulated garlic
- 2 Tbsp Granulated onion

RASPBERRY WASABI MUSTARD

- 1/2 cup 2 tablespoons Red raspberry jam, seedless
- 1/4 cup Mustard, whole grain
- 1/4 cup Agave nectar
- 2 Tbsp Dijon mustard
- 1/2 tsp Wasabi powder
- 30 pretzel slider rolls
- 2 lb goat cheese with rosemary seasoning

PORK BELLY

- 1. Using a sharp knife, score fat side of pork belly by slicing diagonally about 1 1/2-inches apart. Do not penetrate meat.
- 2. Combine spice rub ingredients. Season all sides of pork bellies with 1/2 cup rub; pressing deep into score marks. Store remaining rub for additional uses.
- 3. Place pork bellies, fat side up, in shallow roasting pan; cover and refrigerate 24 hours.

MUSTARD

- 4. To make mustard, combine jam, mustards, agave nectar and wasabi powder, mix well. Cover and refrigerate.
- 5. Heat convection oven to 275°F. Remove cover from bellies and roast 1 hour;; remove from oven. Pour apple and pineapple juice over bellies, cover tightly with aluminum foil. Braise about 1 1/2 hours or until very tender. Let rest 30 minutes and slice thin.
- 6. On heel of pretzel roll layer 2 oz pork belly, 2 teaspoons raspberry wasabi mustard, 1 oz rosemary goat cheese and crown of roll. Serve immediately.

ADDITIONAL INFORMATION

Ingredients

[• 1 cup Ancho chile powder](#), [• 1 cup Black pepper, coarse grind](#), [• 1 cup Pineapple juice](#), [• 1/2 cup 2 tablespoons Red raspberry jam, seedless](#), [• 1/2 tsp Wasabi powder](#), [• 1/4 cup Agave nectar](#), [• 1/4 cup Mustard, whole grain](#), [• 2 cups Apple juice](#), [• 2 lb goat cheese with rosemary seasoning](#), [• 2 Smithfield Skinless Pork Bellies](#), [• 2 Tbsp Coriander, ground](#), [• 2 Tbsp Dijon mustard](#), [• 2 Tbsp Granulated garlic](#), [• 2 Tbsp Granulated onion](#), [• 2 Tbsp Kosher salt](#), [• 2 Tbsp White pepper, ground](#), [• 30 pretzel slider rolls](#), [1 cup Brown sugar](#), [PORK BELLIES](#), [RASPBERRY WASABI MUSTARD](#), [SPICE RUB](#)

Course

[Dinner](#), [Entrees](#), [Lunch](#), [Starters](#)

Cuisine

[American](#), [BBQ](#)

Category

[Burgers](#), [Sandwiches](#)

Serving Size

30