

OVERALL time: 100 mins

BOURBON BBQ PORK BELLY RASHERS

Pork belly is infused with flavour from Cape Herb & Spice Texan Steakhouse Rub, then sliced and finished on the braai with a glistening Bourbon BBQ glaze. An unmistakable braai favourite!

Metric

Number of servings : 4

ingredients

Baked potatoes & Pork belly

- 6 Large potatoes
- To drizzle Olive oil
- For seasoning **Cape Herb and Spice Atlantic Sea Salt**
- 45 ml **Cape Herb and Spice Spicy Chip Shaker**
- 90 ml Butter
- 15 ml Chopped chives
- 2 Kg Boneless pork belly, skin removed
- 30 ml Olive oil
- 45 ml **Cape Herb and Spice Texan Steakhouse Rub**

Bourbon BBQ Glaze

- 65 ml BBQ Sauce
- 45 ml Olive oil
- 125 ml Bourbon
- 15 ml **Cape Herb and Spice Smoked Paprika**
- 45 ml Brown sugar
- 15 ml **Cape Herb and Spice Smokehouse BBQ Rub**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 60 mins | COOKING TIME: 40 mins

Preheat the oven to 200 °C and prepare a medium-heat fire on the braai.

Wash the potatoes and pat dry. Prick each with a fork a few times, drizzle with olive oil, and rub to coat. Place on an oven tray, sprinkle with sea salt, and bake on the lower rack for about 1 hour or until tender when checked with a sharp knife.

If the pork belly has skin, remove it with a sharp knife, keeping as much fat as possible. Drizzle with olive oil and rub with Cape Herb & Spice Texan Steakhouse Rub on both sides. Place onto a roasting tray and roast for 20 minutes. Remove, cover with foil, and set aside.

Bourbon BBQ Glaze

In a small saucepan, whisk together the BBQ sauce, olive oil, Bourbon, paprika, brown sugar, and Cape Herb & Spice Smokehouse BBQ Rub. Mix until smooth and set aside.

Baked Potatoes & Pork Belly cont.

Remove potatoes from the oven and place around the edge of the braai grid, rotating occasionally to add smoky flavour and a slight char

Slice the pork belly into rashers, about 2 cm thick, then generously baste each with the glaze. Grill on the braai, turning often and brushing with more glaze to achieve a caramelised, crisp char. Monitor closely to avoid burning as the glaze contains sugar.

Remove the potatoes from the braai, slice open and fluff with a fork. Add a dollop of butter to each, season with Cape Herb & Spice Chip Seasoning Shaker, and serve with the glazed pork belly rashers.

Recipe by CRUSH magazine

<https://capeherb.co.za>

Metric

ingredients

Baked potatoes & Pork belly

- 6 Large potatoes
- To drizzle Olive oil
- For seasoning **Cape Herb and Spice Atlantic Sea Salt**
- 45 ml **Cape Herb and Spice Spicy Chip Shaker**
- 90 ml Butter
- 15 ml Chopped chives
- 2 Kg Boneless pork belly, skin removed
- 30 ml Olive oil
- 45 ml **Cape Herb and Spice Texan Steakhouse Rub**

Bourbon BBQ Glaze

- 65 ml BBQ Sauce
- 45 ml Olive oil
- 125 ml Bourbon
- 15 ml **Cape Herb and Spice Smoked Paprika**
- 45 ml Brown sugar

- 15 ml **Cape Herb and Spice Smokehouse BBQ Rub**

Number of servings : 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 60 mins | COOKING TIME: 40 mins

Preheat the oven to 200 °C and prepare a medium-heat fire on the braai.

Wash the potatoes and pat dry. Prick each with a fork a few times, drizzle with olive oil, and rub to coat. Place on an oven tray, sprinkle with sea salt, and bake on the lower rack for about 1 hour or until tender when checked with a sharp knife.

If the pork belly has skin, remove it with a sharp knife, keeping as much fat as possible. Drizzle with olive oil and rub with Cape Herb & Spice Texan Steakhouse Rub on both sides. Place onto a roasting tray and roast for 20 minutes. Remove, cover with foil, and set aside.

Bourbon BBQ Glaze

In a small saucepan, whisk together the BBQ sauce, olive oil, Bourbon, paprika, brown sugar, and Cape Herb & Spice Smokehouse BBQ Rub. Mix until smooth and set aside.

Baked Potatoes & Pork Belly cont.

Remove potatoes from the oven and place around the edge of the braai grid, rotating occasionally to add smoky flavour and a slight char

Slice the pork belly into rashers, about 2 cm thick, then generously baste each with the glaze. Grill on the braai, turning often and brushing with more glaze to achieve a caramelised, crisp char. Monitor closely to avoid burning as the glaze contains sugar.

Remove the potatoes from the braai, slice open and fluff with a fork. Add a dollop of butter to each, season with Cape Herb & Spice Chip Seasoning Shaker, and serve with the glazed pork belly rashers.

Recipe by CRUSH magazine

<https://capeherb.co.za>