



ANSON MILLS

Salt-Cured Pork Belly

Yield

About 1 pound

Time

10 minutes to prep and 4 days to cure

Cooking Remarks

This recipe doesn't aim for doomsday-prepper quantities or curing times. In fact, it uses less salt than many others. We omitted juniper berries from the rub simply because they seemed less compatible with baked beans than nutmeg and clove. To prevent the part of the pork in direct contact with the bottom of the dish from over-curing in its juices, the dry rub application is split over a period of 96 hours.

Dry-cured pork belly becomes its most tender and flavorful when it is first sautéed, then cooked (braised or simmered) in a liquid such as stock, pot likker, or soup. Dry heat is good for rendering fat and crisping, but the pork will be tough until it is braised.

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, two small bowls, a shallow glass baking dish, cheesecloth, and a zipper-lock bag for storage.

Ingredients

8 ounces fine sea salt
1.5 ounces brown sugar
Pinch of ground cloves
Pinch of grated nutmeg
1 tablespoon crushed black peppercorns
3 Turkish bay leaves, crumbled
3 garlic cloves, chopped
2 pounds boneless, rindless pork belly, patted dry

Directions

- 1.** In a small bowl, combine the salt, sugar, cloves, and nutmeg and rub together with your fingers. Add the peppercorns, bay leaves, and garlic, then mix well; you should have about $\frac{2}{3}$ cup. Measure half of the mixture into another small bowl, cover, and refrigerate for later use.
- 2.** Sprinkle the remaining salt mixture all over the pork and rub it in. Place the pork in a shallow glass baking dish, cover tightly with plastic wrap and refrigerate for 2 days.

3. Remove the pork from the refrigerator and pour off and discard the liquid that has accumulated in the dish. Turn the pork over, sprinkle it all over with the reserved salt mixture and rub it in. Re-cover and refrigerate for another 2 days.

4. Rinse the pork well and thoroughly dry it with paper towels. Wrap it in cheesecloth and store it in a zipper-lock bag in the refrigerator for up to 2 weeks or freeze it.