

The Virtual

WINE & FOOD AFFAIR

November 7-8, 2020

Rockpile Vineyards

Butter Poached Barbecue Pork Belly

INGREDIENTS

1 Slab Pork Belly Slab (Apprx. 4lb)	Black currant BBQ sauce:
4 cups Clarified butter	4 oz. Tomato paste
2 tbsp Coarse sea salt	2 cups Apple cider
2 tbsp Coarse cracked black pepper	1/2 cup Apple cider vinegar
1 cup Black currant bbq sauce	1 cup Light brown sugar
1/2 cup Brown sugar	1 cup Dried black currants
2 tsp Chipotle powder	1/4 cup Bourbon
	2 tbsp Granulated garlic

DIRECTIONS

In a large enough stove-top vessel to hold the pork belly, bring clarified butter to a very soft simmer. Score pork belly into 1 inch strips (not going all the way through). Add scored pork belly to butter for up to 30 minutes flipping 1 time.

Combine all BBQ sauce ingredients and heat to combine. Puree combine all dry ingredients and mix well. Remove pork belly from butter and pat dry, add dry rub to both sides of pork belly. Put pork belly on cool (indirect) side of a smoker or grill. Cook at 200 degrees for 2 hours, basting every 10 minutes on both sides with BBQ sauce.

PERFECT PAIRING - 2018 Florence Petite Sirah

ABOUT OUR RECIPE

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This is the perfect pairing for any barbecue and Petite Sirah enthusiast. Sultry flavors mix with darkened spice and mouthwatering pork. Add a grilled "baked" potato with all the fixings for a well-rounded meal.

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SONOMA County, CA