



pork belly 'blt' serves 4 people

Pork Belly

1 3-4 Lb. pork belly
E&R Pork - Heirloom Farmers Markets
1 T coffee, finely ground
Yellow Brick Coffee - Heirloom Farmers Markets
4 T brown sugar
1 T salt
1 t black pepper

Green Chile Aioli

2 Ea. roasted green chilies
Red's Roasters – Heirloom Farmers Markets
.5 C mayonnaise
1 T apple cider vinegar
Salt and freshly cracked black pepper

BLT

1 Baguette
Barrio Bread Company
4 T extra virgin olive oil
2 heirloom tomatoes, sliced
Multiple Vendors – Heirloom Farmers Markets
2 C lettuces
Multiple Vendors – Heirloom Farmers Markets
1 T extra virgin olive oil
1 T cider vinegar
Salt and freshly cracked black pepper

pork belly: Start with a clean work area and cutting board.

Warm the grill to medium heat, about 225 degrees. Mix together the dry ingredients and lightly coat the pork belly on all sides. Place the pork belly skin side up on the grill rack away from direct heat and shut the grill cover.

Cook slowly about 2 ½ hours at 225 degrees until tender. If the sugar starts to burn you can cover the pork belly with foil while cooking.

Remove from the grill and let rest for 30 minutes covered with foil.

green chile aioli: Start with a clean work area and cutting board.

Dice the green chile as small as you prefer, seeds and all. In a small mixing bowl, mix together the green chile, mayonnaise, vinegar and season with salt and pepper. Refrigerate for at least 30 minutes or overnight.

assembly: Start with a clean work area and cutting board.

Slice the baguette in half lengthwise. Drizzle the baguette with extra virgin olive oil and toast on the grill over medium heat, 1-2 minutes.

Season the sliced tomatoes with salt and pepper. Lightly toss the lettuces with olive oil, cider vinegar and salt and pepper.

Layer the baguette with the green chile mayo, sliced tomatoes, sliced pork belly and lettuces.

Serve immediately.