

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Pork Belly Sliders

BY CHEF MARTY SLAVIN

(Serves 4) Ingredients

¼ cup hoisin sauce
1½ tbsp. soy sauce
1½ tbsp. honey
2 tsp. rice wine vinegar
1 tsp. sesame oil
Ground pepper to taste
1 lb. thinly sliced pork belly
2 tbsp. olive oil
(we use our own estate
Talcott Brand)
Slider buns, toasted for serving
½ seedless cucumber,
thinly sliced for service.

Pickled Daikon and Carrots Ingredients

1 cup carrots, peeled
and julienned
1 cup daikon radish, peeled
and julienned
½ cup sugar
½ cup rice wine vinegar

Green Onion Mayonnaise Ingredients

¼ cup mayo
2 green onions, thinly sliced
1 garlic, minced

Directions

Make the pickled veg by combining the sugar, vinegar and ½ cup water. Bring to a simmer until the sugar dissolves, let cool for 10 minutes and pour the mixture over the carrots and celery until covered. Place in fridge and cool for at least an hour, preferably overnight.

Make marinade by whisking together the hoisin sauce, soy sauce, honey, vinegar, sesame oil and pepper to taste. Add the pork belly and gently toss to combine. Cover and let the mixture rest in the fridge for at least 1 hour.

Heat olive oil in a cast-iron skillet. Add the pork belly and cook until crisp and browned; about 4-5 minutes. Set aside. Make the mayo by combining the green onions and garlic with the mayo in a small bowl. Serve the pork belly on rolls with pickled veg, cucumber and green mayo on rolls.