



RECIPE: CHRISTOPHER ST.ONGE - PHOTOGRAPHY: ROB FIOCCA

## MAPLE-SOY BRAISED PORK BELLY LOLLIPOPS

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Delectable, indulgent, delicious & totally gratuitous. This is pure luxury *for* your taste buds. But it is worth it - every single bite - trust us! We can't stop making them.

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### INGREDIENTS

2 lb piece boneless, skin-on pork belly  
2/3 cup DRIP Maple Syrup  
2/3 cup dry sherry  
2 tbsp dark soy sauce  
1/4 cup light soy sauce  
2 tbsp toban jiang (Chinese chili bean sauce)  
2 slices peeled ginger, each 1/2 inch thick  
2 green onions, root removed, left whole  
1/4 cup Sichuan peppercorns, picked of any small black seeds and lightly crushed  
Small wooden skewers to serve

### DIRECTIONS

Put pork belly in a pot just large enough to fit it. Add enough cool water to cover. Bring to a boil, lower heat to low and simmer for 30 minutes. Meanwhile, combine syrup, sherry, soy sauces, and chili bean sauce. Stir to dissolve syrup and set aside. Remove pork from pot and rinse under cool running water. Measure 1/2 cup (125mL) of the cooking liquid, strain, and add to maple mixture.

Rinse pot. Return pork to pot and pour maple mixture over. Add ginger and green onions and bring to a boil over medium heat. Reduce heat to low, cover and simmer for two additional hours.

Preheat oven to 450°F (230°C) Remove pork from liquid, place on parchment lined cookie sheet. Roast, skin side up, in oven for 20 minutes, or until pork is deeply browned and some fat has rendered. Strain braising liquid of solids and reserve.

Top pork with another cookie sheet and weigh down with a heavy pan (or canned food) and allow to rest at room temperature until completely cooled.

Using a sharp knife, cut pork belly into slabs 1/3 inch (.5 cm) thick. Cut each slab into 1-1/4 inch (3 cm) wide pieces. Toss with braising liquid, drain of excess, and fry over medium heat in a large sauté pan, turning once, until crisp and golden on both sides. Sprinkle with Sichuan peppercorns and place pieces on individual skewers to serve.

*Recipe yields 10-12 servings*