

Festive Entertaining

Bourbon-glazed pork belly chunks

Your guests will snap up these cubes of crispy belly pork in sticky, sweet whiskey marinade with soy, anise and honey flavours

Prep: 15 mins
Cook: 3 hrs, 30 mins
Serves: Serves 6-8 with other canapés



Ingredients

200ml bourbon whiskey
1 star anise
800g pork belly
4 tbsp tomato ketchup
2 tbsp soy sauce
2 tbsp clear honey
chives and soured cream, to serve (optional)

Method

1 Heat oven to 160C/140C fan/gas 3. Pour 100ml of the bourbon into a small, shallow roasting tin and add the star anise. Season the pork belly, put in the tin and cover tightly with foil. Bake for 3 hrs.

Remove from the oven and leave to cool for at least 1 hr. You can chill the pork for up to 2 days at this stage.

2 Heat oven to 200C/180C fan/gas 6. Remove the pork from the tin. Using a small, sharp knife, pare away the rind from the meat, leaving a small layer of fat. Cut the meat into 2cm chunks and return to the tin. Roast for 20 mins until crisp and sizzling, turning regularly.

3 Meanwhile, tip the ketchup, soy sauce, honey and remaining bourbon into a small pan. Set over a high heat and bubble for 5 mins until thick and syrupy. Pour over the chunks of pork and toss to coat. Roast for 10 mins more until sticky.

4 Snip the chives into the sour cream, if you like, and serve alongside the pork chunks with cocktail sticks.