

# Salted Pork



A RECIPE INSPIRED BY TALES THE BOATMAN TOLD

## ingredients

- 10 oz Kosher salt
- 1/3 cup granulated sugar
- 2.5 pounds boneless pork belly, cut into 1/2 in thick slices



## directions

- Combine salt and sugar in a bowl
- Take a plate and sprinkle with mixture
- Rub mixture on the cut pieces of pork belly
- Put one layer of pork belly on the plate
- Sprinkle more salt mixture on top of the layer of pork belly
- Add the next layer of pork belly
- Repeat as many times as needed
- Cover and refrigerate for 2 days
- This will keep for a year
- When you are ready to eat rinse them off and pat dry before you begin to cook with them.
- Cook as you normally would