

Slow Roasted Pork Belly

Recipe courtesy of Rusty Bowers from Pine Street Market

Ingredients

2 lbs. pork belly

Kosher salt

Your favorite herb rub (Rusty uses Pine Street Market Summer Spice)

Equipment

convEGGtor

Disposable Drip Pan

Method

Set the EGG for indirect cooking with a convEGGtor at 225°F/107°C with the disposable drip pan.

Place the pork belly fat side up on the grill. Cook for 2 hours or until the internal temperature reaches 165°F/74°C.

Remove from the EGG and let rest for 10 minutes. Slice and serve. If you prefer crisper pork belly, sear the cooked pork belly in a cast iron skillet until crisp.

