

# REASONS TO SEASON



## Sticky Oriental Slow Cooked Pork Belly



1. Cut approx. 6 strips of pork belly strips into bite size squares.
2. Slow cook in a oven dish for 30 mins at 150C.
3. Remove from the oven and add a third of your bottle of Oriental Sauce. Return to the oven for 20 mins at 150C.
4. Remove from the oven and add another third of the Oriental Sauce and increase the heat to 200C and cook for a further 15mins. This will create the sticky goodness.
5. Serve on a bed of noodles or rice and add desired garnish. Crushed chillies to add more heat, dried garlic to increase savouriness or parsley just to look good.