

We think this technique created the best Cracking from the lowest priced bit of Pork. If your Pork has ribs in, it?s wise to cut them out, you can always make spare ribs another day.

Ingredients:-

500g of boneless Belly Pork
Spirit Vinegar
Salt
Cumin
Five Spice
Garlic Powder
Pepper
Brown Sugar
Mixed Herbs

Method:-

(1) Turn your Pork skin side down and with a sharp knife cut almost all the way to the Rind at about 2 ½ Cm spacing in both directions. You should have a series of cubes stuck to the Rind.
(2) Mix Salt, Cumin, Five Spice, Garlic Powder, Pepper, Brown Sugar and Mixed Herbs into a dry rub.
(3) Rub this over the meat and specifically into the cuts you have made in the meat.
(4) Turn the Pork over and pat the Rind dry.
(6) Place in an over proof dish Rind side up.
(7) Massage Spirit vinegar over the Rind.

(8) Place in your Oven or Air Fryer at 98c for 30 minutes.
(9) Remove and massage Oil and Salt all over the Rind.
(10) Cook for a further 45 minutes at 200c.

It?s unlikely we?ll be doing the scoring the Rind thing again, this worked and tasted so much better. Crispy Crackling with tender and well seasoned meat beneath.