

Crispy Pork & Waffles with Orange Maple Syrup

Servings: 1

INGREDIENTS

- 3 oz Chef's Line® Boneless Pork Loin
- ½ c Monarch® Multigrain Pancake Mix
- 2 oz Rykoff Sexton® Pure Vermont Maple Syrup
- 2 oz Chef's Line Pork Belly
- 1 ea fresh orange
- 1 T honey
- Glenview Farms® Whipped Cream

PREPARATION

Prepare a multigrain waffle. Set aside, keeping it warm. Prepare cook-in bag pork loin as directed on the box. Slice the pork loin very thin into 3 oz portions. Fine dice pork belly and sauté with thinly sliced pork loin.

Combine the zest and juice of one orange with maple syrup, honey and a dash of cinnamon.

Assemble cooked waffle topped with pork and belly mixture, drizzled with orange-infused maple syrup, a touch of honey and whipped cream.

