

Thai Coconut Pork Belly Sliders

Servings: 8

INGREDIENTS

- 1 ea pork belly, raw
- 6 oz Rocco's spice blend (4 oz six-pepper blend, 1 oz sea salt, 1 oz brown sugar)
- 6 cans coconut milk
- 8 c Chef's Line™ Thai curry chicken stock, reconstituted
- 16 ea slider buns, brioche style
roasted banana ketchup (see right)

PREPARATION

Rub belly with spices and let stand under refrigeration overnight. Roast in 275° oven with coconut milk and Thai curry stock for 6 hours or until fork tender; chill and slice. Crisp slider buns on flat top. Assemble sliders.

Roasted Banana Ketchup

INGREDIENTS

- 6 ea bananas, halved
- 1 c sweet Thai chili sauce
- 1 oz mint
- ¼ c heavy cream

PREPARATION

Roast bananas in Thai chili in 325° oven for 8 to 10 minutes. Puree, adding mint and heavy cream. Keep refrigerated until use.

