

# ROASTED PORK BELLY TACOS

*with bajan style salsa*

## BAJAN STYLE SALSA


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|-------------------------------|---|
| 3 Roma tomatoes               | 1 heaping TBSP. chopped cilantro                        |
| 3 scallions                   | 1/2 lemon (juice)                                       |
| 1 Scotch Bonnet (or habanero) | 1 TBSP. olive oil                                       |
| 3 cloves garlic               | 1 tsp LifeSpice Hot Hot Hot Bajan Style Seasoning Blend |
| 1/2 med. avocado (ripe)       | 1/3 tsp sea salt  |
| 1 pint cherry tomatoes        |   |

Grill Roma tomatoes, scallions, and scotch bonnet until nicely charred. The tomato skins may split. Place all ingredients in a blender and blend until mostly smooth. This is a spicy salsa that pairs well with fatty cuts like pork belly!

## ROASTED PORK BELLY

- 3 lbs. Pork Belly
- 1 TBSP. Grapeseed or other neutral cooking oil
- 4 TBSP. LifeSpice Smokin' Rub Seasoning Blend

1. Dry out pork belly overnight by leaving it uncovered in the refrigerator.
2. Pre-heat oven to 325°F. Place wire rack on a baking sheet and cover with a sheet of foil larger than pork belly. Place pork belly skin/fat side down. Rub with oil and seasoning blend.
3. Flip pork belly over and fold up edges of the foil to cover the sides of the meat, leaving the top exposed. This should create a dish for the fat to render into.
4. Roast 2 hours, remove from oven and drain fat. Turn oven up to 425°F and roast an additional 25 minutes. The top will be golden brown and blistered.



*Cut pork belly into half-inch cubes. Place into tortillas of your choice and top with bajan salsa, a slice of avocado, and roughly chopped cilantro.*