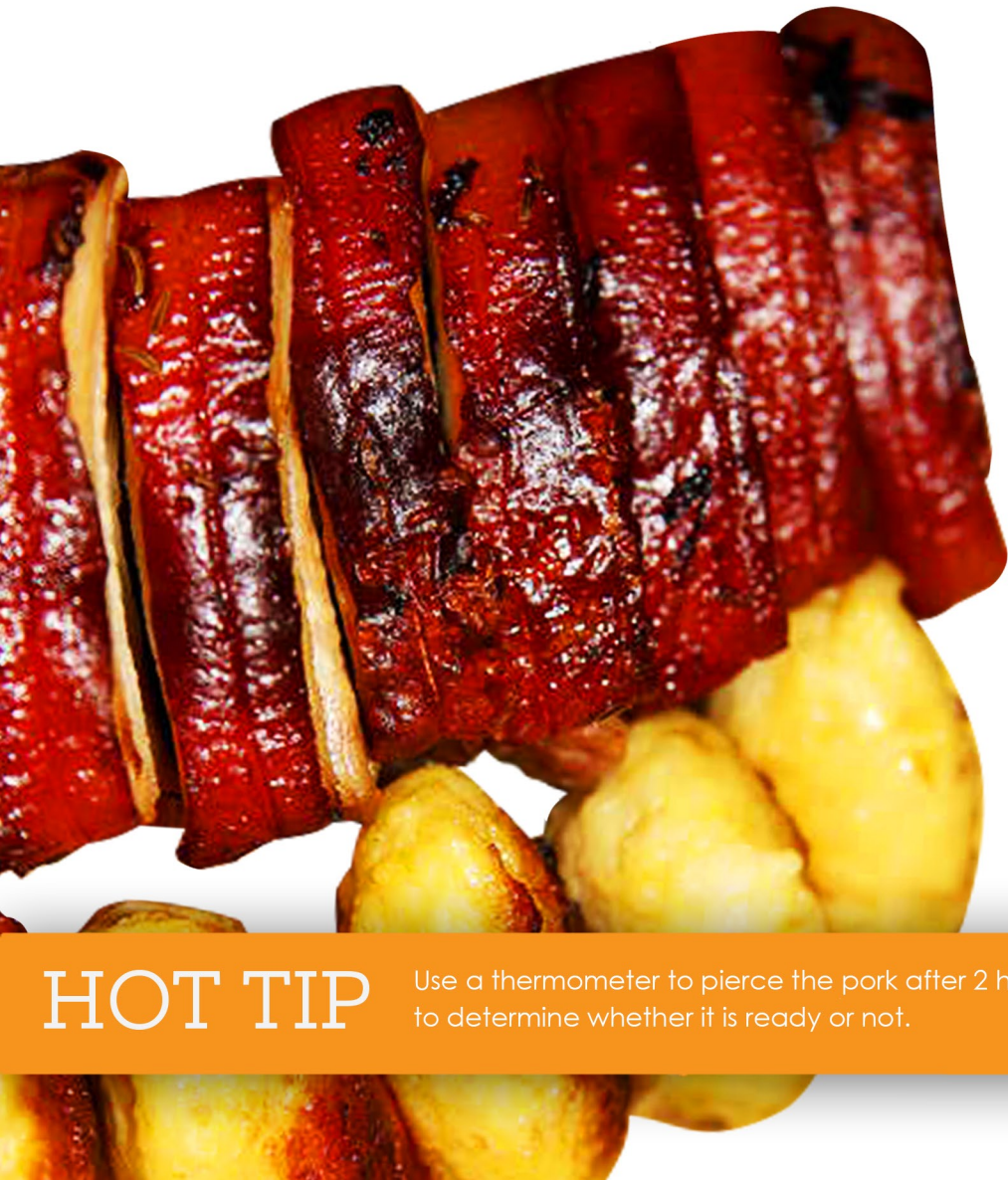


Lechon

Pork Belly



HOT TIP

Use a thermometer to pierce the pork after 2 hours to determine whether it is ready or not.

Ingredients:

- 1 slab of pork belly (bone out)
- 3 stalks lemongrass
- 3 pieces scallions
- 1 red onion (diced)
- 1 tablespoon salt
- ¼ tspn black pepper

PROCEDURE:

- Rub salt and pepper all over the meat part of the belly (skin facing down)
- Put lemongrass, scallions and red onions in the middle of the pork belly
- Roll the pork belly and use twine to hold it in shape
- Attach the pork belly to the spit using 2 small prongs
- Cook over coals for 2 hours or until the internal temperature of the meat reaches 70 degrees.

Cook
Time 

2 HRS.