

# INSTRUCTIONS

## *Citrus Glazed Pork Candy*

Serves 12

1. Cut pork bellies into 6 pieces and season with salt and pepper.
2. Sear or broil pork for 15 to 20 minutes.
3. Rough chop 2 onion, 2 carrots and 2 ribs celery.
4. Line braising pan with vegetables, sear lightly then add chicken stock, orange juice, brown sugar, thyme, cloves and all spice.
5. Add pork and braise covered for two hours at 300°.
6. Remove cover and finish for two more hours.
7. Remove carefully and cool.
8. Make sweet potato puree and pipe 2 oz on an appetizer plate.
9. Slice 2 oz. finished pork and broil with 1 oz. orange ginger sauce till hot.
10. Shingle onto sweet potato puree, garnish and serve.



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*Chef Shannon &  
Chef Damon's  
Creations*



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### MENU ITEM REPORT

SUPC	Description	Brand	Qty	Type
2968337	Pork Belly Whl	SMTHFLD	4	LB
8021859	Juice Orange Frsh Squeezed	LAMBETH	16	OZ
1794841	Thyme Fresh	PACKER	.25	OZ
5228663	Spice Clove Wh	IMP/MCC	1	TS
7613003	Spice Allspice Grnd	PACKER	.25	TS
4281440	Sugar Brown Light	DOMINO	.25	LB
5568241	Broth Chicken	SYS CLS	4.5	CP
1185321	Potato Sweet Fresh	PACKER	32	OZ
3802949	Sauce Orange Ginger	ASIAN M	12	OZ
9588849	Carrot Jmbo Crtn	SYS CLS	1	LB
1094721	Onion Yellow Jumbo Fresh	SYS IMP	1	LB
1121169	Celery Fresh	SYS IMP	6	OZ