



CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire
Culinary Competition

Ramen Class Hosted by: Frank Montes & Kevin Michalk

Pork Belly

Ingredients

Pork:

2-3 lbs. slab (whole) or sliced pork
belly

2 tsp coarse sea salt

2 tsp coarse ground black pepper

2 tsp black pepper

1/4 c. tamari soy sauce

1 tsp sugar

1 tsp fine chopped garlic

Instructions

For the pork belly, place the pork in pressure cooker. Add water. Sprinkle the pork with salt, pepper, sugar, tamari, and garlic. Set cooker for 30 minutes. After it comes to pressure, release the pressure and remove the pork to a cooling rack or cookie sheet lined with paper.