

# Filipino Lechon



**Frank – 4 Guys and a Tomato**

**Event:** Bainbridge Island Spouses and Guests, August 17, 2019

The spanish word lechon typically refers to a whole roasted suckling pig. I think the best part is the crispy pork belly — Lechon Kawali / Bagnet / Chicharon. Start this recipe two days in advance.

## Ingredients:

- 2 pounds pork belly, cut into three pieces
- 2 tablespoons sea salt
- 2 teaspoons whole black peppercorns
- 3 bay leaves
- 6 cloves garlic, peeled and smashed



## Directions:

Place all of the ingredients in a large zip-top bag, making sure pork is coated evenly in all the spices. Place the bag of pork in the refrigerator overnight.

The next day, place all of the contents of the bag into a large pot and discard the bag. Pour enough cold water into the pot to cover the pork by 2 inches.

Bring the water to a boil, reduce heat and simmer for 1 hour. Skim any scum from the surface of the water.

Using tongs, remove pork from the water and place pork on paper towels to dry.

Place the pork on a wire rack over a cookie sheet and into the refrigerator. Allow the pork to dry in the refrigerator, uncovered, for 24 hours.

Heat oil in a large dutch oven, or deep fryer, to 375°F. There should be enough oil to completely submerge the pork.

Place the chilled pork into the hot oil and fry for 30 minutes, until the pork skin becomes blistered and golden brown.

Remove pork from oil and drain on paper towels. Chop the pork into small pieces and serve immediately.