



Pork Belly (Fresh Sliced Bacon):

This looks like your typical bacon but it is not cured so you can add your own desired amount of salt and pepper and at our house we like the taste better as the true flavor is not masked.

If you are interested in using your pork belly as a breakfast item we recommend the following steps:

Preheat oven to 400°F, take a large baking sheet and cover with foil (for easy clean up). Lay pork belly strips in single layer side by side without edges touching out on the foiled surface. Generously sprinkle with salt and pepper. Flip pork belly and repeat generous seasoning on other side. Place in oven for approx. 15-20mins. Baking time depends on thickness and your desired level of crispiness.