



ORCISH FRIED CHUNKS W/ BEER + MUSHROOM GRAVY

Serves 4-6



Equipment:

Firepit with raised grill or stovetop, 12" cast iron skillet, silicone oven mitts, grilling tongs, grilling spatula

Ingredients:

- 2.5 lbs pork belly sliced into 1" chunks
- 2 cups sliced button mushrooms
- 4 tablespoons flour
- 12 oz. room-temperature beer
- canola or vegetable oil
- 1 beef bouillon cube
- garlic powder
- black pepper
- kosher salt

Instructions:

1. Pat the pork belly chunks dry with paper towels then liberally season them with kosher salt, black pepper, garlic powder.
2. Place your skillet on a grill over a fire and let sit about 2 or 3 minutes to get hot. Pour a thin layer of canola oil and let heat for 30 seconds to a minute.
3. Add the pork belly chunks and let cook and render, turning them with the tongs when they sear and release from the skillet.
4. Remove the chunks when they have cooked through on all sides and set aside.
5. Add the mushrooms to the skillet and cook until softened. Stir in the flour until it forms a bubbling paste with the fat and mushrooms.
6. Pour in the beer add the beef bouillon cube. Simmer to reduce, stirring until thickened.
7. Remove the skillet from the fire to cool. Stir the pork into the gravy and season with kosher salt. Let cool at least 5 minutes before serving with lard biscuits.