**Honey Glazed Crispy Pork Belly**

Prep Time

30 mins

Cook Time

1 hours 30 mins

Total Time

2 hours

Crispy Pork Belly roasted and crunchy on the outside, fork tender on the inside, with a basting of honey to contrast the Spanish dry rub spices.

**Ingredients**

* 1 lb pork belly
* 1 tbsp kosher salt
* 2 tsp cumin
* 1 tsp smoked paprika
* 1/2 tsp garlic powder
* 1/2 tsp cayenne powder
* 1/4 cup honey
* 3 tbsp dry sherry

Instructions

1. Slice into 2-3 10" x 1" x 1" slabs of pork belly, depending on size of pork belly. Score the skin with a sharp knife with crosshatch marks. Cut the one piece of pork belly into 2-3 long strips (see Note 1).
2. In a small bowl mix together the spice rub. Rub the pork belly all over with spice rub to ensure it's coated. Refrigerate covered for 30 minutes or preferably overnight.
3. Preheat your oven to 350°F. Roast uncovered in greased pan for 60 minutes skin side up.
4. In a small bowl combine honey and dry sherry. Baste pork belly with honey sherry mixture. Drop temperature to 250°F and continue to render for 20 minutes. Baste one more time and continue cooking for 10 more minutes.
5. Allow to cool before slicing.

Recipe Notes

I like to cut the pork belly into strips so you get more of the outside crispy. Just be sure to coat with the dry rub. Cut first, dry rub second.