



VENTURA FOODS, LLC

# PERATOR SUPPORT SERVICES

Culinary & Product Development

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## PORK BELLY SKEWERS

### INGREDIENT

Pork Belly, sous vide (48 hrs)  
Pickled Cucumbers, 1/4" coin cut  
Shallots, dehydrated, fried  
Sweet Chili Sauce  
Smokehouse 220 Honey Bourbon BBQ

### QUANTITY

1 strip- 3"x18"  
20  
1 C  
2 C  
1/4 C

### METHOD:

Cut sous vide pork belly into 1 inch cubes  
Fry pork belly until caramelized and golden brown  
Combine sweet chili sauce with BBQ sauce  
When pork belly is out of the fryer and still hot, toss with the sauce  
Top with pickled cucumber  
Garnish with shallots

**YIELD: 20pc**