

RECIPE CARD

BY CHEF *JORDAN J. HENDRICKS*

SEARED PORK BELLY BURGER

INGREDIENTS

Burger:

- 5oz Sliced Pork Belly
- ½ cup Napa cabbage, shredded
- ½ cup carrots, julienned
- ¼ cup red cabbage, julienned
- Sliced jalapeños, for a small kick of flavor
- Spicy sweet chili mayo
- Sriracha honey glaze
- Toasted bun

Sweet Chili Mayo:

- 1 cup mayo
- 1 lime, freshly squeezed
- 1 cup sweet chili sauce (Mae Ploy)

Sriracha Honey Glaze:

- ½ cup sriracha Sauce
- 1 cup honey
- 2 Tbsp red pepper flakes
- Salt, to taste

PROCEDURES

1. Gather all the cut veggies and mix them in a bowl with a very light drizzle of sweet chili mayo.
2. Place sliced pork belly on flat burner to sear on both sides for about 5-6 minutes until crispy. Season with salt and pepper.
3. Toast your bun on the flat top.
4. Place cooked pork belly slices on the bottom bun, then drizzle the spicy sriracha honey glaze over the top to coat. Add the veggie mix, garnish with green onions, and finish with sweet chili mayo spread on top bun.