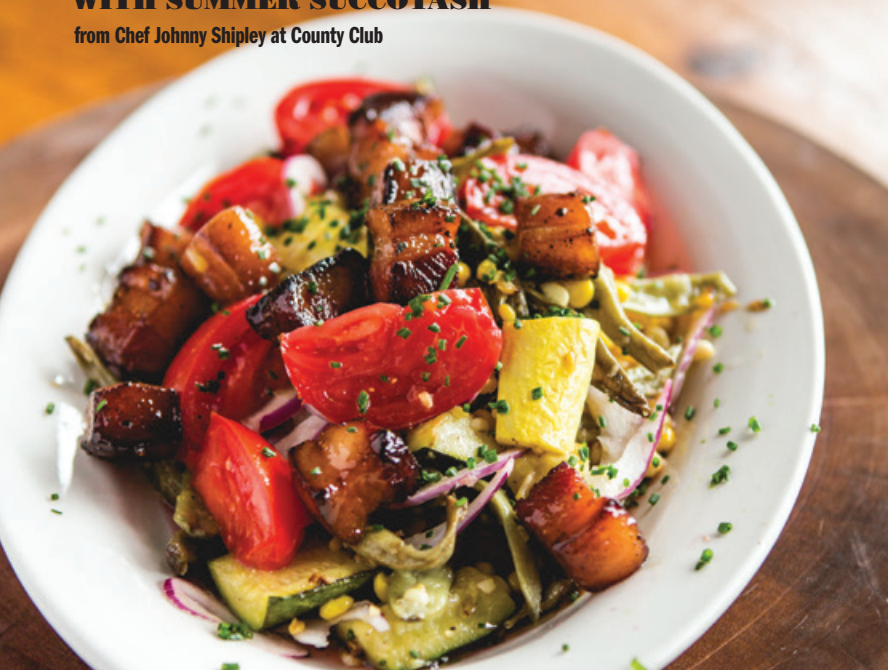


BOURBON-GLAZED SMOKED BERKSHIRE PORK BELLY

WITH SUMMER SUCCOTASH

from Chef Johnny Shipley at County Club



Slow-smoked meats, farm-fresh veggies and Bourbon - it doesn't get much better than this! Chef Johnny Shipley at County Club is a pro at the art of smoking meats, so you can bet that this recipe has been tried, tested and perfected.

INGREDIENTS

Pork Belly

- 2 lbs. Berkshire Pork Belly,
raw and skinned
- ½ lb. salt
- ½ lb. brown sugar
- 1 tbsp. pink curing salt
- 1 cup Bulleit bourbon

Summer Succotash

- 4 ears corn, cut off cob
- 1 red onion, sliced
- ½ lb. roasted green beans
- ½ lb. roasted summer squash
- ¼ lb. blanched new potatoes
- 3 heirloom tomatoes,
sliced and salted
- 12 leaves basil, torn

CURED PORK BELLY

Mix all ingredients. Coat belly on all sides and place in a non-reactive pan in the refrigerator for 7 days, flipping once at the halfway point. Smoke for three hours at 250°F, let cool and slice into cubes.

SUMMER SUCCOTASH

Start 1 lb. of pork belly in a cold sauté pan, season and render fat and cook until crispy. Add ½ cup Bulleit bourbon and reduce, add 3 tablespoons honey to set the glaze. Remove belly from pan and add all but 3 tablespoons of fat. Add corn and onion, sauté for 1 minute, add beans, squash, and potatoes, season and cook until just warm. Toss belly, vegetables, basil, and tomatoes and serve on a platter.