

## Smoked Pork Belly with apples and celery

The dish contains:

Smoked pork belly

Celery root puree

Apple and celery salish

Cider Mop

For the Pork Belly

4-5# pork belly

Soaked wood chips for smoking

Rub:

- 1/2 cup sweet paprika
  - 1/4 cup kosher salt
  - 1/4 cup light brown sugar
  - 1/8 cup aleppo pepper
  - 1 teaspoon ancient spice
  - 2 tablespoons each, onion and garlic powder
  - 2 tablespoons cayenne
- 
- Rub belly thoroughly and refrigerate for 24 hours
  - Smoke at 325 degrees for 2 hours; or internal temp of 150

Celery root puree:

1 head celery root

1 qt half and half

2 Tbs butter

Bouquet Garni

Kosher salt TT

-Peel and large dice the celery root and place it in a small pot.

-Cover with the H &H, add the bouquet and a pinch of salt.

-Make sure that the cream covers the celery root, place on stove and bring to a gentle simmer.

-Allow to cook until tender.

-Strain off cream and reserve it. Remove and discard the bouquet.

-Put cooked celery root in a blender and puree, add a little of the reserved cream to loosen and add the butter.

-once the puree is smooth, remove from blender, taste and add salt if need be.

-The puree is ready, this can be cooled and used later or kept warm for immediate use.

For the Apple & Celery Salish

(Never heard of salish? That's because we invented it! A salish is the combination of a salad and a garnish, it is more of an important component of the dish than just a regular garnish, adding texture and freshness to a rich pork belly. But its not as large as a salad. I hope this helps!)

-1 Jonathan Apple

-2 ribs celery

-1 Tb extra virgin olive oil

-1 pinch kosher sea salt

-1 pinch marash chili

Cut apples into 2" batons and use a peeler to peel the celery into strips.

Dress apple and celery with the olive oil, salt and marash.

Mop:

- 2 cups Apple cider vin
- 2 cups honey
- 2 T Marash
- 1 t ground allspice
- 1 t ground mustard

To finish the dish:

Slice the pork into ½" slabs, and warm on a grill or in a pan in the oven, gently apply mop. Place a spoonful of the celery root puree on the plate. Place the pork belly on top and then put the salish on top of that.