

## **Bossam Style Pork Belly**

This is a fast and fresh way to get a super flavorful hit of pork belly with some great herbal flavors. It's hand held, quick to make, and easy for a tailgate.

### Ingredients:

- 1/2 cup ESPN Preseasoning
- Pork belly - skin off, plan on about 1 lb per person
- 1 Head Butter Lettuce to serve
- 1 Scallion, thinly sliced to serve
- Jasmine Rice to serve
- Mint or Basil to serve (*Optional*)



### Method:

1. Slice the pork belly into 1/2 to 3/4 inch strips. Cut each strip into thirds.
2. Place the pork belly inside a gallon sized ziplock bag with plenty of Preseasoning to coat the meat. Marinate in the fridge overnight.
3. Set up the grill with a hot and cool side.
4. Working in batches, grill the pork belly over the hot side of the grill until it's sizzling. Then move the pieces to the cool side to stay warm while the remaining meat is grilled.
5. Serve with accompanying leaves of butter lettuce, thinly sliced scallions, rice and herbs.
6. Just put everything on a piece of lettuce, roll it up like a taco and enjoy. You can always add a touch more Preseasoning marinade to your wrap for an extra kick of flavor.