

# Smoked Pork Belly with Celery and Apples

BY CHEF MATT MCCLURE

**PREP TIME:**

26 hours

**COOK TIME:**

2 hours

**YIELD:**

10 servings

*"Historically, NW Arkansas is a huge apple-growing region. After a long hot summer, the arrival of apples signifies the changing of seasons. It has a crisp, refreshing texture, sweet and balanced flavor that is perfect for eating fresh. I use it in salads or as an addition to rich dishes that need a pop of brightness, like smoked pork belly."*

## INGREDIENTS

- Soaked Wood Chips for Smoking
- 4-5 Lbs Pork Belly
- 1 Head Celery Root
- 1 Quart Half and Half
- 2 TBSP Butter
- 1 Bouquet Garni (Parsley, Thyme, and Bay Leaf)
- 1 Jonathan Apple
- 2 Ribs of Celery
- 1 TBSP Olive Oil
- 1 Pinch Marash Chili

For the Mop:

- 2 Cups Apple Cider Vinegar
- 2 Cups Honey
- 2 TBSP Marash
- 1 TSP Ground Allspice
- 1 TSP Ground Mustard

For the Rub:

- 1/2 Cup Sweet Paprika
- 1/4 Cup Kosher Salt
- 1/4 Cup Light Brown Sugar
- 1/8 Cup Aleppo Pepper
- 1 TSP Ancient Spice
- 2 TBSP each, Onion and Garlic powder
- 2 TBSP Cayenne



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## INSTRUCTIONS

1. Rub pork belly thoroughly and refrigerate for 24 hours
2. Smoke at 325 degrees for 2 hours; or internal temp of 150

### Celery Root Puree:

1. Peel and large dice the celery root and place it in a small pot.
2. Cover with half & half, add the bouquet and a pinch of salt.
3. Once cream covers celery root, place on stove and bring to a simmer.
4. Cook until tender.
5. Strain off cream and reserve it. Remove and discard bouquet.
6. Put cooked celery root in a blender and puree, add a little of the reserved cream to loosen, and add the butter.
7. Once the puree is smooth, remove from blender, taste, add salt if needed
8. The puree is ready, can either be cooled or kept warm for immediate use.

### Apple & Celery Salish

1. Cut apple into 2" batons and use a peeler to peel the celery into strips
2. Dress Apple and celery with the olive oil, salt, and marash

### To Finish The Dish:

1. Slice the pork into 1/2" 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.

