 **A lump of Belly Pork for less than £3. What to do with it? Something entirely different!**

Ingredients:-

Belly Pork
Soy Sauce
Fish Sauce
2 Limes juiced
1 tbsp Ginger grated
175g Soft Brown Sugar
2 Red Chillies finely Chopped

Method:-

(1) Combine the Soy Sauce, Fish Sauce, Ginger, Lime juice and Brown Sugar.
(2) Over a low heat melt the ingredients until syrupy.
(3) Set aside to cool.
(4) Cook the Belly Pork in the oven skin side up until crispy.
(5) Let the Pork cool.
(6) Marinate the Pork in the fridge for 20 minutes.
(7) Cook at 180c for a further 30 minutes basting with the marinade occasionally.

With enjoyed ours with Garlic Bread, hand cut chips and coleslaw ? because we are all traditional like that!