



SEPTEMBER 2023

## PORK BELLY CONFIT & MOLE BBQ BEANS

RECIPE BY CHEF BEN MERRITT | PAIRING MIDNIGHT RESERVE | SERVES 4

### INGREDIENTS

#### Pork Belly Confit

- 2 lbs. Pork Belly, Skin On
- Kosher Salt
- Freshly Ground Black Pepper
- Pork Lard

#### Mole

- 1 Oz. Chile Guajillo (Dried)
- 1 Oz. Chile Poblano (Dried)
- 1/4 Cup Peanuts
- 1/4 Cup Pepitas
- 1 Bay Leaf
- 1/2 Tbsp Sesame Seeds
- 1/2 tsp. Whole Cloves
- 2 Cinnamon Sticks
- 1/2 tsp. Allspice (Ground)
- 1 tsp. Freshly Ground Black Pepper
- 1/4 Red Onion (Charred)
- 1/4 Cup Garlic Cloves (Charred)
- 1/3 Breadcrumbs (Toasted)
- 1 Tbsp Sorghum
- 1/4 Cup Brown Sugar
- 5 Cups Chicken Stock
- 1/4 Cup Semi-Sweet Chocolate Chips

#### BBQ Beans

- 1/2 Cup Bacon Bits (Cooked)
- 1/2 Cup Jalapenos (Sliced)
- 1 Cup Yellow Onion (Diced)
- 4 Cups Pinto Beans (Cooked)
- 2 Cups Water
- 1 Cup Sorghum Syrup
- 2 Cups Mole (See Above)
- 1/2 Cup Chocolate Chips

### INSTRUCTIONS

#### Pork Belly Confit

Pat the pork belly dry with a paper towel. Then, with a very sharp knife, score the skin of the belly in a crosshatch pattern. Liberally salt and pepper the pork belly and place in the fridge uncovered for a minimum of 4 hours.

Place the pork belly skin side up in a slow cooker and cover with melted lard. Cook on low for 4 hours. Flip the pork belly over and cook for an additional 2 hours. Carefully remove the pork belly and place on an oven proof pan and cook under the broiler to crisp up the skin. Be careful to not burn the pork. Serve with the beans and sauce.

#### Mole

In a pot, heat 3 tbsp of olive oil. Add all the chiles, nuts and spices and toast.

Char the garlic and onion over an open flame. Add to pot and stir continuously. Add breadcrumbs, and remaining ingredients. Add chicken stock and simmer until slightly thickened.

Puree with stick blender or regular blender and pass through a fine mesh strainer.

#### BBQ Beans

In a large pot heat 3 tbsp of oil. Add the bacon bits, jalapenos, and yellow onions. Cook on medium heat until the onions are slightly caramelized.

Add the remaining ingredients and simmer until the beans thicken up.

Serve with a glass of LangeTwins Midnight Reserve for the perfect pairing.