

Porchetta Marinade

Ingredients:

4 Oz. Fresh Rosemary
4 Oz. Whole Peeled Garlic
8 Oz. Fennel Fronds
1 Tbsp. Crushed Red Chilies
3 Tbsp. Montreal
6 Calabrese Peppers
16 Oz. Olive Oil
6 Lb. Pork Loin
8 Lb. Pork Belly

Procedure:

Place first 7 ingredients in a food processor or blender, process until completely incorporated.

Pound out the pork belly with a meat mallet, on the meat side, and then with a knife make several small slits all over the same side. Rub the marinade all over the meat side of the pork belly and all over the pork loin. Wrap the pork belly around the pork loin, and tie every 2-3 inches with butchers twine.

We cooked our in a caja china for 4 hours. You can cook it in the oven at 350° until the internal temperature reaches 150°.

Let it rest for about 15 minutes before cutting. Enjoy!