

# Pork Belly Sandwich

**From:** Panorama Six82,  
Owl's Nest Resort,  
Thornton

## Ingredients

- Pork belly
- Brioche bun
- Siracha maple aioli
- lettuce
- fried sweet potatoes

## Directions

1. Score and rub the pork belly in spices, herbs and garlic of your choice. Place on a sheet pan and bake in the oven at 350 degrees for 45 – 55 minutes. Once cooked let cool completely, then slice pork belly into thick strips.
2. Make the Siracha maple aioli. Use mayonnaise as the base and slowly add siracha, maple syrup, cracked black pepper, and a pinch of salt until you reach desired flavors. You're looking for a touch of heat followed by sweetness.
3. Build the sandwich:
  1. Toast the brioche bun
  2. Once toasted, add the siracha maple aioli to bread
  3. Peel and thinly slice sweet potatoes
  4. Fry pork belly and sweet potatoes until golden, then take out of fryer and toss in a pinch of salt
  5. Build the sandwich by stacking the pork belly, sweet potatoes and lettuce on the bun and enjoy!

