

## *Chicharrones Norteños – Northern Style Chicharrones*

### Ingredients

1 lb (454g)	pork belly
1 cup	water
1 tsp	salt, or to taste



Examine the pork belly skin to see if there are any bristles left; with the tip or back of a knife, scrape them off. Rinse the pork belly and pat dry. Slice into chunks, approximately 1x1x2 inches (2.5x2.5x5 cm). Place water and salt in a wide pot over high heat, mixing to dissolve. Arrange pieces of pork in a single layer. Bring to boil, then reduce heat to medium, and cover pot. Allow to cook for 30 minutes. Uncover pot, and continue cooking; as the water evaporates, the meat will finish cooking and the rendered fat will start bubbling. Once all the moisture is gone (15-20 minutes), the pork will start browning and crisping in its own fat. At this point, do not leave unattended; flip and move the pieces around to avoid burning, using a utensil with a long handle, being extremely careful as the remaining moisture in the pork might cause sudden spattering (Note: Some cooks, particularly in Colombia, remove the pork from the pan at this point, and pat a little flour or baking soda on the meat, to dry it out before finishing frying; it is not part of the Mexican style seasoning, but it might be a good measure if the spattering becomes too extreme.) Continue frying and carefully flipping until the pork is crispy and golden brown all around (about 10-15 minutes.) Transfer *chicharrones* to a colander propped on a bowl lined with paper towels; placing the towels under the colander absorbs oil without touching the meat, so the *chicharrones* do not become soggy. Serve warm on their own as a snack, as shown at the top, or to prepare tacos, placing a couple of chunky pieces in a tortilla, topped with chopped onions and cilantro, salsa of choice, and a slice of avocado, with lime wedges on the side:

