

DAILY NEWS

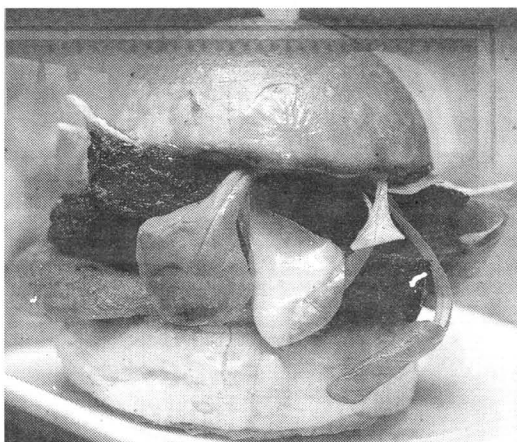
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FRIDAY FOOD



SANDWICH OF THE WEEK

BY SHERRYL CONNELLY

Stanton Social (99 Stanton St.) is where grazers die and go to heaven. Plates arrive steadily, meant to be shared unless someone calls hog an entrée. Let's say, for instance, you didn't want to fork over a cider-braised pork belly BLT slider. Why would you? It's so succulent, yet somehow refined. So we've provided a 10-serving recipe for a full-size sandwich. Though it's time-consuming, the chef insists on curing the pork (so we've made other shortcuts). What a difference a day makes.

OVEN-DRIED TOMATO

5 plum tomatoes, halved
Juice and zest of ½ lemon
2 garlic cloves, minced
½ tablespoon chopped fresh thyme
½ teaspoon crushed red pepper
½ cup extra virgin olive oil
salt and pepper

Toss tomatoes in the rest of the ingredients to coat. Place tomatoes in a 250-degree oven on a sheet pan for 4 to 5 hours. Remove from oven, let cool and remove skins.

STANTON SOCIAL CIDER-BRAISED PORK BELLY BLT

Serves 10

Ingredients:

½ pork belly (approximately 7 pounds), deboned, skin on
10 soft brioche or potato rolls
2 quarts apple cider

PORK BELLY CURE:

½ cup garlic cloves
1 bunch parsley
2 tablespoons whole peppercorn
4 cups salt
2 cups sugar

In an oversize pan, place a layer of half the garlic, parsley and peppercorns. Place pork belly on top, skin side up. Put remaining garlic, parsley and peppercorns on top. Mix salt and sugar together, and cover pork. Let cure for 24 hours.

Rinse pork belly and pat dry. Sear pork skin side down over medium heat until blistered and crispy. Flip and sear other side until golden brown. While searing, bring cider to a boil.

Place pork in a 6-inch-deep, large-size pan and cover with cider. Wrap with foil to create a tight seal and place in a 300-degree oven for 2½ hours.

Remove pork belly and let cool. Once cool, cut into 1/4-inch slices, trimming off any excess fat. Grill to order.

CIDER MAYO

½ cup cider from braising
½ cup apple cider
2 tablespoons cider vinegar
1½ cups vegetable oil
3 cups mayo
cracked black pepper

Reduce cider to one or two cups.

Combine braising liquid, apple cider and vinegar in a blender and emulsify with blended oil. Pour into a large bowl and whisk in mayo and black pepper, to taste.

ASSEMBLY Grill bread lightly while grilling pork belly; slather cider mayo on both halves of roll, place 1 half of an oven-dried tomato and 2 slices of the pork belly on the bread.