



# Recipe of the Week: Chicharrones

When choosing your pork you can request the amount of fat mixture from the butcher. For this particular recipe we used a 50/50 mixture. Many people prefer a 20% meat meaning an 80/20 mix.

## Ingredients:

- 2 cups of lard
- 2 pounds of 50-50 pork belly (chicharrones) cubed into  $\frac{1}{2}$ " to  $\frac{3}{4}$ " pieces
- 1 can (8 oz) of evaporated milk
- Salt to taste
  
- (Optional) Serve with refried beans and toritlla

## Directions:

Turn your Disc-It on high and add the lard, allowing it to melt. Next, carefully add the cut up chicharrones. Stir regularly to allow the meat to brown and crisp. Once all of the meat has browned, turn down the heat to medium-low, and add the evaporated milk, continuing to stir regularly.

Allow the meat to cook thoroughly (about 10 minutes) and remove and drain over paper towel.