



# Grilled Pork Belly Macaroni and Cheese

Yield: 10 each 9 oz entrée

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## Ingredients:

- 5 lbs carton [Reser's® Special Request™ Deluxe Macaroni & Cheese](#) (71117.14905)
- 2 cups Smoked Cheddar, shredded
- 3 lbs Pork belly, sliced ½-inch thick

## Pork Belly Dry Cure

- ½ cup Brown sugar, packed
- 1 Tbsp Smoked paprika
- 1 tsp Garlic, granulated
- ¼ cup Kosher salt
- 1 tsp Black pepper, 28 mesh

## Directions:

1. In a medium bowl, mix the dry cure together.
2. Mix the cure with the ½-inch slabs of pork belly and refrigerate for 12-16 hours.
3. After curing, rinse the pork belly and pat dry.
4. Place pork belly slices onto parchment-lined sheet pan and cook at 350°F for 12-14 minutes, flip slices over and cook for another 12-14 minutes or until browned.
5. Heat the Reser's Special Request Deluxe Macaroni & Cheese in a steamer until warmed through, 18-20 minutes.
6. Empty the mac into a steam table pan and add the smoked Cheddar and mix to combine.
7. To serve, grill a 3 oz piece of the cooked belly to warm through, slice, and place atop 9 oz of macaroni and cheese in a large, warmed bowl.