

---

# PORCHETTA SAMMY

---

CHEF: MIKE TROTTA

HOUSE BUTCHER AT CHOP SHOP

## INGREDIENTS

5 lb pork belly  
2 lb pork loin  
Butcher's twine

## RUB INGREDIENTS

4 oz whole fennel  
4 oz garlic, minced  
1 oz crushed red pepper  
3 oz kosher salt  
1 oz ground black pepper  
½ oz rosemary  
1 peeled orange, diced  
1 peeled lemon, diced

## INSIDEHOOK

**RUB DIRECTIONS** Spread diced orange and lemons over pork belly (fat side down). Add rub generously. Place pork in the belly. Starting at one end of the belly, roll pork loin into the belly. Tie with butcher's twine every three fingers. Let age in the fridge for a minimum of 4 hours; maximum of 72 hours.

**COOK** Sit porchetta in roasting pan on grill with about 1 ½ inches of water or pork stock. Cook at 150 degrees for roughly three hours, basting every 20 minutes until skin is darkened and crisped and the internal temperature of the pork reaches 160 degrees F. Remove from grill and let rest 10-20 minutes before slicing and serving.

**SAMMY ASSEMBLY** Sliced porchetta with apricot orange marmalade spread, tomato, arugula and asiago cheese on French bread.