



Chili Crisp Pork Belly with Wild Mushrooms and Mascarpone Polenta

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes
Makes 4-6 servings

Creamy Polenta

3 cups water
1 cup polenta
2 tablespoons mascarpone
1 tablespoon butter
Kosher salt-as needed

1. In a medium saucepan, bring 3 cups of salted water to a boil.
2. Slowly whisk in polenta; reduce the heat to low and cook for 5 minutes, stirring occasionally, until tender.
3. Stir in mascarpone and butter, and season to taste with salt; set aside.

Wild Mushrooms

2 tablespoons olive oil
1 tablespoon butter
5 cups sliced assorted mushrooms
(cremini/Shitake, beech, oyster or chanterelles)
1 small shallot, finely chopped
2 garlic cloves, minced
1 tablespoon soy sauce
½ tablespoon chives
Kosher salt-as needed
Black pepper-as needed

1. In a large skillet over medium heat, add olive oil and butter.
2. Add mushrooms and cook until slightly softened, 5-6 minutes.
3. Add shallots and garlic and cook until translucent.
4. Add soy sauce and cook until absorbed.
5. Stir in chives and season with salt and pepper.

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Chili Crisp Pork Belly

- 1-pound thick-cut pork belly or bacon
- ½ cup maple syrup
- 3 tablespoons Mr. Bing Chili crisp

Stove Top Method:

1. Cut pork belly or bacon into 1-inch pieces.
2. Heat a frying pan over medium heat, then add the pork belly and cook until slightly crispy.
3. Pour out onto paper towels and allow to drain.
4. In a small bowl, whisk together the maple syrup and Mr. Bing's chili crisp.
5. Place the fry pan back on medium heat and add the syrup mixture.
6. Add pork belly and cook, stirring occasionally, until the liquid reduces and is almost gone.
7. Pour out in a single layer on parchment paper and allow to cool.

Oven Method:

1. Preheat your oven to 350°F and place a rack in the middle.
2. Lay bacon evenly spaced on a parchment-lined sheet tray.
3. Mix the maple syrup and Mr Bing Chili Crisp until totally combined.
4. Spoon about 1 teaspoon of the mix onto each slice of bacon, then evenly spread it over each slice.
5. Bake the bacon in the oven for 25 minutes, rotating at about the halfway mark.
6. While the bacon is cooking, prepare another sheet tray with a cooling rack.
7. Once the bacon is done, transfer it to the rack and let it cool before eating.

Assembly

1. Place polenta on the bottom of the platter or plate, and top with mushrooms.
2. Finish with layer of chili crisp pork belly on top or mushrooms