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The point of scoring pork belly is to ensure even cooking, drying out fat to become crisp and golden.

Step 1:

Slice pork diagonally across the rind, take care not to cut into the meat. (Cutting through the meat will dry out meat too, and you only want to dry out the fat.)



**Step 2:**

Rub with salt and set aside for an hour. This removes excess moisture and gives pork time to reach room temperature.



Step 3:  
Pat dry to remove excess moisture.



Step 4:  
Rub oil over the rind before roasting.





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