

More than 1 hour

Serves 6

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Ingredients

- 1 cup (250ml) red wine
- ⅓ cup (80ml) brown sugar
- 1 star anise
- 2 cinnamon sticks
- 6 plums, halved and stoned
- 1 (about 700g) PnP beechwood smoked pork belly
- 3 Tbsp (45ml) honey
- 3 Tbsp (45ml) butter, softened
- Sweet mustard for serving, (optional)

Method

1. Combine red wine, sugar, spices and plums in a saucepan and simmer for 15 minutes, until thickened slightly and plums are soft.
2. Set aside to cool. (Strain the sauce if you prefer it smoother.)
3. Prepare hot coals, you should be able to keep your palm just above the grid for 7 seconds.
4. Score fat on top of the pork belly, taking care not to cut through the meat.
5. Combine honey and butter and lightly baste the scored fat.
6. Braai pork belly for 15-25 minutes, basting and turning as you go. It should become crisp and golden.
7. Place on a platter and drizzle with plum sauce.
8. Slice and serve with extra plum sauce and sweet mustard, if using.

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