

More than 1 hour

Serves 6

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Ingredients

Sweet chilli sauce:

- $\frac{3}{4}$ cup (180ml) water
 - $\frac{1}{2}$ cup (125ml) sugar
 - $\frac{1}{2}$ cup (125ml) rice vinegar or white wine vinegar
 - 2 Tbsp (30ml) soy sauce
 - 4 cloves garlic, finely chopped
 - $\frac{1}{2}$ tsp (3ml) paprika
 - 1-2 fresh chillies, finely chopped (optional)
 - 1 tsp (5ml) cornflour, mixed with some water to make a paste
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- 1kg boneless pork belly
 - $\frac{1}{4}$ cup (60ml) soy sauce
 - $\frac{1}{4}$ cup (60ml) honey
 - Chopped fresh coriander and spring onion, for serving

Method

1. Combine sauce ingredients, except cornflour, in a pot.
2. Simmer for 3-5 minutes to infuse.
3. Add cornflour paste and cook for another 3 minutes, until sauce has thickened slightly.
Set aside.
4. Prepare hot coals, you should be able to keep your palm just above the grid for 7 seconds.
5. Cut pork belly into 2cm-thick rashers.
6. Combine soy sauce and honey and baste pork.
7. Braai rashers for 18-20 minutes, basting and turning as you go, until the pork turns dark

brown.

8. Serve rashers hot off the braai, drizzled with sweet chilli sauce and garnished with coriander and spring onion.

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