

Filipino Lechon Kawali

Savannah · 29/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Lechon kawali is a crispy fried pork belly Mix all the sauce ingredients and serve this lechon kawali recipe while its hot

Ingredients

- - 1 ½ pounds pork belly
- cut into small pieces - 3 cloves garlic
- crushed - 2 bay leaves - ½ teaspoon salt - ½ teaspoon ground black pepper - 2 cups oil for frying
- or as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine pork belly
2. garlic
3. bay leaves
4. salt
5. and pepper in a skillet; pour in enough water to cover. Bring to a boil
6. reduce heat
7. and simmer until skin is tender
8. 35 to 45 minutes. Dotdash Meredith Food Studios Drain and let sit at room temperature until pork has air-dried. Dotdash Meredith Food Studios Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Fry pork in the hot oil
9. working in batches
10. until golden brown
11. 3 to 5 minutes. Dotdash Meredith Food Studios Remove fried pork with a slotted spoon and drain on a paper towel-lined plate. Dotdash Meredith Food Studios Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and the specific type of oil used.