Fossil Farms Wild Boar Belly with Apple Chutney

Ingredients

- 1 four to five pound Fossil Farms Wild Boar Belly
- ¾ cup kosher salt
- 1 small cinnamon stick
- 4 apples, skinned, cored and chopped
- 1 tbsp. finely chopped shallot
- 1 tbsp. brown sugar
- 1 half lemon
- 1 cup granulated sugar
- 1 bay leaf
- 1 sprig parsley
- 1 tbsp. finely chopped celery
- 1 tsp. cinnamon
- 1 tbsp. chopped parsley
- 1 tbsp. butter
- ¼ cup chicken or vegetable stock
- 1 tsp. cinnamon
- 1 tbsp. brown sugar
- 1 tbsp. cornstarch, dissolved in 2 tbsp. water
- 1 tbsp. butter
- ¼ cup chicken or vegetable stock

Mix 1 cup granulated sugar, ¾ kosher salt, 1 bay leaf, 1 cinnamon stick and 1 sprig of parsley together and generously cover the Wild Boar belly in a pan. Pack tightly with Plastic wrap and refrigerate overnight or up to 24 hours. After 24 hours, wash the Wild Boar belly, removing the remains of the salt mix.

Preheat oven to 300 degrees.

Pat the belly dry and place on a wire rack in oven. Cook for 2.5 hours or until fork tender.

While the Wild Boar Belly is cooking, start the chutney by melting butter in medium sauce pan. Sauté the shallots and celery until translucent then add the chopped apple. Squeeze the juice out of 1 half lemon and continue cooking for 5-8 minutes. Add the stock. Cook on low until it is reduced by half. Finish by adding cornstarch slurry, brown sugar and cinnamon. Bring to a simmer for 2 minutes and turn off heat. Add Chopped parsley and serve at room temperature.