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## Smoky BBQ Buns

Makes 8 servings

### Ingredients:

1 Swift Premium<sup>®</sup> Pork Belly, cut in half  
2 Tbsp kosher salt  
2 Tbsp sweet smoked paprika  
2 Tbsp light brown sugar  
2 tsp freshly ground black pepper  
6 Tbsp mayonnaise  
1 Tbsp Dijon Mustard  
1 Tbsp white wine vinegar  
1 tsp granulated sugar  
4 cups purple and green cabbage, thinly sliced  
½ cup carrots, grated  
Salt and pepper  
8 hamburger buns, sliced and toasted  
2 cups barbecue sauce (optional)

### Instructions:

Cut the pork belly in half lengthwise and reserve one half for later. With a knife, crosshatch the fat side of the pork with cuts that are ¼" to ½" deep, spaced about 1" apart. In a mixing bowl combine kosher salt, paprika, brown sugar and ground black pepper. Rub mixture on both sides of pork. Wrap pork with plastic wrap. Refrigerate at least 8 hours and up to 24 hours.

Preheat oven to 325 F. After removing plastic wrap from seasoned pork, place on a large baking sheet lined with foil. Cook on top rack, fat side up for 2 to 3 hours until fork tender, or until internal temperature is minimum of 200 F. Let rest 5 to 10 minutes.

While pork is cooking, combine mayonnaise, mustard, vinegar and sugar in a large bowl. Stir in cabbage and carrots. Season with salt and pepper. To serve, slice pork and place on buns. Top with slaw mixture.

**Tip:** Serve with your favorite dipping sauce.

Recipe courtesy of Swift Premium<sup>®</sup> and the Pork Checkoff.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**





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## Pork Belly Cubano

Makes 8 servings

### Ingredients:

1 Swift Premium<sup>®</sup> Pork Belly, cut in half\*  
2 Tbsp kosher salt  
2 Tbsp light brown sugar  
2 tsp freshly ground black pepper  
4 Christopher Ranch<sup>®</sup> Peeled Garlic Cloves, minced  
8 hoagie rolls, split horizontally  
½ cup Dijon Mustard  
16 slices Swiss cheese  
16 slices deli ham, thinly sliced  
4 dill pickles, thinly sliced  
½ cup butter, softened

### Instructions:

In a mixing bowl combine salt, sugar, pepper and garlic. Rub mixture on both sides of the pork. Cut the pork loin in half lengthwise and reserve one half for later. With a knife, crosshatch the fat side of the pork with cuts that are ¼" to ½" deep, spaced about 1" apart. Wrap pork with plastic wrap. Refrigerate at least 8 hours and up to 24 hours.

Preheat oven to 325 F. After removing plastic wrap from seasoned pork, place on a large baking sheet lined with foil. Cook on top rack, fat side up for 2 to 3 hours until fork tender, or until internal temperature is minimum of 200 F. Let rest 5 to 10 minutes before slicing. Thinly slice pork and set aside.

Spread the top side of the rolls with mustard. Layer both sides with cheese. Layer the bottom rolls with sliced pork, ham and pickles. Cover with the top roll.

To grill, preheat a panini press, large cast iron pan or griddle to medium. Spread the bottoms of each sandwich with butter and add to heated pan. If using a pan or griddle, weight the sandwiches down with another pan. Cook until golden on both sides, about 10 minutes total. Slice sandwiches in half and serve.

Recipe courtesy of Swift Premium<sup>®</sup> and the Pork Checkoff.

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## Grill variation

### Instructions:

Follow directions for preparing pork. Preheat grill to medium-high. Place pork on hot side of grill, approximately 6 to 8 minutes per side. Move pork to cool side of grill. Do not place direct heat. Cook 2 to 3 hours, occasionally flipping end to end to expose both sides to heat or flame. Maintain internal grill temperature between 350 and 400 F.

\*To use a smaller amount of pork, cut pork lengthwise in half again. Divide ingredients in half. Immediately refrigerate or freeze uncooked meat.

Recipe courtesy of Swift Premium<sup>®</sup> and the Pork Checkoff.

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