



THE ENTHDEGREE

RECIPE OF THE MONTH

SWEET AND SPICY PORK BELLY WITH KIMCHI

The rich decadence of crispy seared pork belly meets sweet and sour flavors of homemade kimchi and glaze in this recipe from executive chef Michael Schwartz of Michael's Genuine in Miami, Florida.

For the Pork Belly:
3 pounds pork belly

- 1 Trim some of the fat off the top side of the pork. Score the flesh about ¼ inch deep every ¼ inch across in a zig-zag pattern.
- 2 Rub with Kimchi base (recipe below), set in a baking dish covered with plastic wrap and let marinate 2-3 hours or overnight in the refrigerator.
- 3 Preheat oven to 325°F. Place a layer of foil over the plastic wrap in baking dish before placing dish in oven.
- 4 Bake for 2½ hours, remove from oven and allow to cook. Cut into 8 equal pieces.

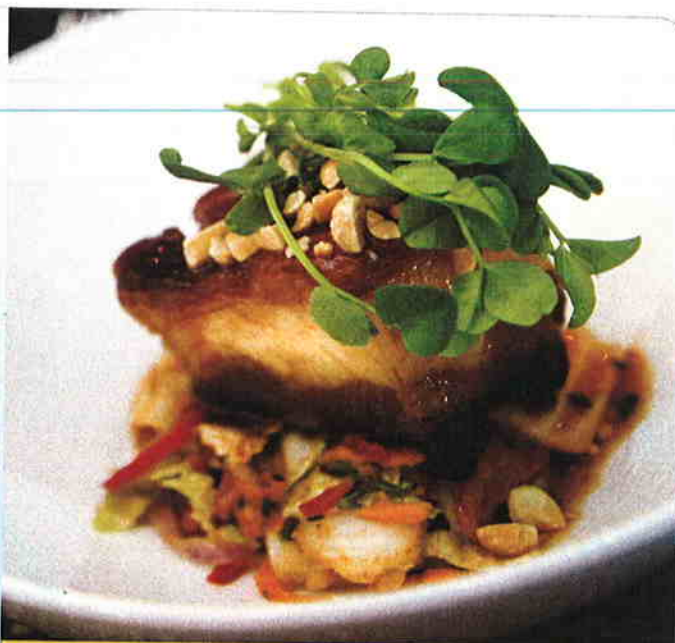
For the Kimchi:

1 head Napa cabbage
1 teaspoon grated ginger
2 tablespoons lime juice
1 small red pepper, julienned
1 small carrot, shredded
1 small red onion, sliced thin
Fresh mint, roughly chopped

Fresh basil, roughly chopped
Fresh cilantro, roughly
chopped
3 ounces Momoya Kimchi
Base (available online)

(Prepare at least two
days prior)

- 1 Combine all ingredients in large stainless steel bowl.
- 2 Refrigerate overnight and then toss the next day. Keeps refrigerated for up to 2 weeks.



WE WINE RECOMMENDATION: The combination of sweetness and spice calls for a wine with modest alcohol and a touch of residual sugar. Choose a German Riesling kabinett from the 2004 or 2007 vintage with enough power and acidity to balance the richness of the pork belly, such as Gunderloch's Jean-Baptiste or Von Othegraven's Kanzem Altenberg.

- 3 To serve dish: Arrange kimchi in small shallow bowls and place a piece of crisp pork belly on top. Drizzle with glaze* and top with chopped peanuts. Garnish with pea shoots or micro greens.
Serves 8.

—BEN NARASIN

*For the glaze recipe, go to www.wineenthusiast.com/magazine

MICHAEL'S GENUINE STRESSES GARDEN-TO-GRILL MENTALITY IN MIAMI.

Chef Michael Schwartz, who rose in the ranks of South Beach eateries Nemo, Shoji Sushi and Big Pink, has already won the hearts of Miami diners with his Design District bistro, Michael's Genuine. Acclaimed chefs like organic guru Alice Waters and Jamie Oliver are likewise singing their praises of the self-described Waters disciple. At the bistro, tomatoes stacked like sand bags between open kitchen and dining room reinforce the garden-to-grill message of the eatery, as do dishes blending regional offerings and Southern character, such as local swordfish with grits and hominy.

Michael Schwartz



—BEN NARASIN