



CHORIZO SWEET-P CAKES WITH GLAZED PORK BELLY SKEWER



INGREDIENTS

SWEET POTATO CAKES

- 3 Medium Sweet Potatoes
- ½ Cup Chorizo, cooked and crumbled
- 1 Large Egg
- ¼ Cup All-Purpose Flour
- 1 tsp Brown Sugar
- Pinch of Salt and Pepper

FIREBALL SAUCE

- 1 Cup Heavy Cream
- ½ Cup Brown Sugar
- ¼ Cup Fireball Whiskey

CANDIED PORK BELLY

- 8 oz Brookwood Smoked Pork Belly (#15016), cut into 1" cubes
- ½ cup Brown Sugar
- ½ tsp Red Pepper Flakes
- ¼ tsp Chipotle Powder
- ¼ tsp Cumin
- ¼ tsp Ginger

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Thoroughly wash and dry sweet potatoes. Pierce each potato with a fork 3-4 times. Coat in oil and sprinkle generously with salt.
3. Place potatoes on a foil-lined baking sheet and bake for 45-55 minutes, or until easily pierced with a fork or knife.
4. While the potatoes are baking prepare the Fireball Sauce.
5. To make the Fireball Sauce, in a sauté pan over medium heat add heavy cream, brown sugar and fireball whiskey. Stirring often, cook until sauces reduces to desired thickness. Remove from heat and set aside.
6. After potatoes are cooked, removed from oven and lower oven temperature to 375 degrees F.
7. To make the sweet potato cakes, remove the potato skins, place in a large bowl, and mash. Add the chorizo, egg, flour, brown sugar, salt, and pepper to the sweet potatoes. Mix until thoroughly combined.
8. Divide the sweet potato mixture into 4 equal parts and form into patties. Set aside.
9. To make the Candied Pork Belly, in a medium size bowl add pork belly, brown sugar, red pepper flakes, chipotle powder, cumin, and ginger. Toss to coat.
10. On a parchment paper-lined baking sheet, arrange pork belly, making sure not to overlap. Bake for 15 minutes, then remove from oven, carefully flip, and bake for another 15 minutes or until crispy.
11. When the pork belly is cooked, skewer 2 pieces on each cocktail pick and set aside.
12. Next, finish cooking the sweet potato patties. In a large skillet over medium-high heat fry the sweet potato patties until browned on each side. Remove from skillet and place on plate.
13. Place one skewer of pork belly in each of the sweet potato cakes then drizzle with the fireball sauce. Serve and enjoy!