



## Fossil Farms Wild Boar Belly with Apple Chutney

### Ingredients

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

### Directions

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.