

BUTCHER

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Established in 2009 in the New Orleans Warehouse District, Butcher is a butcher shop, a sandwich counter and a wine bar located next door to Cochon. Chefs Donald Link and Stephen Stryjewski offer small plates, daily lunch specials and dinner entrées.

Inspired by old-world meat markets, Butcher specializes in housemade meats, terrines and sausages.



SIMPLICITY, QUALITY AND COMMUNITY

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CORPORATE REALTY



PORK BELLY SANDWICH

SERVES 4

INGREDIENTS

8 slices white bread, toasted
1 cup chile lime mayo (see recipe)
12 oz. sliced, braised pork belly (see recipe)
1 cucumber, sliced
12 large mint leaves, finely cut
extra virgin olive oil, to taste
sherry vinegar, to taste
salt and pepper, to taste

Chile lime mayo

1 cup mayonnaise
1 tablespoon sambal, to taste
1 lime, zested and juiced (zest finely chopped)
salt and pepper, to taste

Braised pork belly

1 lb pork belly (available at Cochon Butcher)
2 bay leaves
1 garlic clove
1 cup beer
3 cups chicken stock
salt and pepper to taste

METHOD

Evenly distribute chile lime mayo on each slice of toast. Crisp pork belly on sandwich press or in a skillet. Combine cucumber and mint and dress with extra virgin olive oil, sherry vinegar, salt & pepper. Layer cucumber-mint mixture on toast. Place pork belly on top of cucumbers. Cut in half from corner to corner.

Chile lime mayo

Mix all ingredients until well combined.

Braised pork belly

Season pork belly liberally with salt and pepper. Place pork belly and all remaining ingredients into a braising pan or 2 quart casserole pan. Cover tightly and braise at 275°F for 3½ hours or until fork tender. 1 pound of raw pork belly will yield about 12 ounces when cooked. Let cool before slicing.

From the muffaletta to hot boudin, the sausage special and charcuterie platter—we are proud of crafting, smoking and curing ALL of our meats and sausages in house.