Honey-Vinegar Crispy Pork

This simple roast pork leg is full of bold flavours, crispy crackling, and succulent, tender meat.
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Ingredients

1 1/2 kg Pork Leg Roast or Boned and Rolled Pork Shoulder Roast

1 Tablespoon Salt

1/2 Teaspoon Ground Pepper

2 Tablespoons Community Co Extra Virgin Olive Oil

1 Clove of Garlic, Minced

3 Tablespoons Rice Vinegar

2 Tablespoon Light Brown Sugar

1 Small Birdseye Green Chilli, finely chopped

2 Tablespoon Community Co Honey

Method:

1. Preheat oven to 150°C

2. Pat dry pork leg, and brush 1 tsp of vinegar over the skin. Rub salt and pepper all over the pork.
3. Place it on a baking rack in a baking tray, and bake in the oven for 1.5 hours.
4. Take the pork leg out of the oven, brush it with 2 tbsp of oil.
5. Turn up the heat to 250°C and bake the pork leg for another 25 mins, until the skin is puffy and looks crackled.
6. When it is out of the oven, cover with foil and rest for 10 mins.
7. Stir the rest of the vinegar, chill, honey, brown sugar and garlic together in a small saucepan, bring it to a boil and serve with the cooked pork.