



Crunchy Pork Fat Chips

Servings: Click here to enter text.

Prep Time: Click here to enter text.

Cook Time: 55

Ingredients

- 1 kg raw pork skin
- coconut oil for frying
- Chilli salt:
- 30 ml Maldon salt
- 2 dried chillies
- Zest of 1 lemon

Directions

1. Place the pork skin in a big pot and fill with water until the pork skins are totally submerged. Boil the skin for 1½ – 2 hours or until you can easily pierce it with a fork.
2. Strain the pork skins and cool slightly so that you can handle it easily. Use a fork and a big sharp knife and remove all the soft fat from the rinds. It's important to get as much fat off the skin as possible. Cut the rind into strips, 2 x 4 cm.
3. Place the strips of rind on a metal rack in the oven and dehydrate on the lowest temperature (80°C) overnight. The skin must look like brownish hard plastic.
4. Heat the oil to 180°C in a deep-fryer or a heavy pot. Fry the skin until completely puffed up, 30 seconds to a minute.
5. Remove the pork rinds and drain on kitchen toweling.
6. Serve your Banting chips with chilli salt or even a delicious Barbeque sauce of your choice.
7. To make the chilli salt: Place the salt, chillies and lemon zest in a grinder or food processor and process until fine.