

Easy Caramelized Glazed Pork Belly Bites for the Ultimate Sweet-Savory Appetizer

Caramelized Glazed Pork Belly Bites That Disappear Fast at Any Gathering



OVEN
400°F

TIME
35 to 45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 pounds pork belly, cut into bite-sized cubes
1 tablespoon olive oil
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon garlic powder
1/2 teaspoon smoked paprika
For the Glaze:
1/4 cup soy sauce
1/4 cup brown sugar
2 tablespoons honey
3 cloves garlic, minced
1 teaspoon fresh grated ginger
1 tablespoon rice vinegar or apple cider vinegar
1 teaspoon sesame oil
Optional: pinch of red pepper flakes for a little heat
Optional Garnishes:
Sliced green onions
Sesame seeds
Fresh chopped parsley

DIRECTIONS

1. Preheat your oven to 400°F and line a baking sheet or roasting pan with foil or parchment for easier cleanup.
2. Pat the pork belly cubes dry with paper towels, then toss them with olive oil, salt, pepper, garlic powder, and smoked paprika.
3. Spread the pork belly pieces out in a single layer, leaving a little space between them.
4. Roast for 35 to 45 minutes, turning once halfway through, until the bites are browned and the fat has started to render.
5. While the pork belly cooks, add the soy sauce, brown sugar, honey, garlic, ginger, vinegar, sesame oil, and red pepper flakes if using to a small saucepan.
6. Simmer the glaze over medium-low heat for 5 to 7 minutes, stirring occasionally, until slightly thickened.
7. Transfer the roasted pork belly to a large skillet or bowl and toss with the glaze until well coated.
8. For extra caramelization, return the glazed pork belly bites to the oven for 5 to 8 more minutes, or broil briefly while watching closely.
9. Garnish with green onions or sesame seeds and serve hot.

SWAPS & NOTES

If your pork belly still has the skin attached, you can cook it that way, but skinless pork belly is often easier for bite-sized appetizer-style pieces.

Ask your butcher to cube it for you if you want to save prep time.

Brown sugar and honey work together to give the glaze depth and shine, but you can adjust the sweetness slightly depending on your taste.

A little extra vinegar or a pinch of red pepper flakes can help cut through the richness if you like more contrast.

TIPS FOR SUCCESS

Drying the pork belly well before seasoning helps it roast instead of steam.

That is one of the easiest ways to encourage better browning and crispier edges.

Pork belly releases a lot of fat as it cooks, and giving the pieces some room helps them caramelize more evenly.

If needed, use two pans instead of packing everything tightly together.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-caramelized-glazed-pork-belly-bites-for-the-ultimate-sweet-savory-appetizer/>