



Crispy Air Fryer Pork Belly: The Easiest Way to Perfect Crackling Every Time

Description

Few dishes deliver the irresistible combo of **tender meat and shatteringly crisp skin** like pork belly. And guess what? Your **air fryer** makes it faster, easier, and less messy than traditional methods! This **Air Fryer Pork Belly** recipe guarantees **juicy, flavorful meat** with **golden, crunchy crackling**—no oven babysitting required.

Why You'll Love This Recipe

- **Faster than roasting** — Ready in under an hour!
- **No splattering oil** — Air fryer keeps cleanup minimal.
- **Perfect crackling** — Crispy every time, no fail.
- **Versatile** — Great for tacos, ramen, rice bowls, or solo!

Ingredients

- **1.5 lbs (700g) pork belly** (skin-on, cut into strips)
- **1 tbsp olive oil or melted butter**
- **1 tsp salt** (plus extra for scoring)
- **1 tsp black pepper**
- **1 tsp garlic powder**
- **1 tsp paprika** (optional, for smokiness)
- **½ tsp five-spice powder** (optional, for depth)

Step-by-Step Instructions

1. Prep the Pork Belly

• **Score the skin** — Use a sharp knife to make shallow cuts (1cm apart) to help render fat and crisp up.

â?? **Dry thoroughly** â?? Pat skin *bone-dry* with paper towels (moisture = soggy crackling!).

â?? **Season** â?? Rub oil, salt, pepper, garlic powder, and spices all over (press into the skin).

2. Air Fry to Crispy Perfection

â?? **Preheat air fryer** â?? 400Â°F (200Â°C) for 5 minutes.

â?? **Cook skin-side down first** â?? Place pork belly in basket (leave space!). Air fry **15 mins** to render fat.

â?? **Flip & finish** â?? Turn skin-side up, air fry **10-15 mins** until skin bubbles and turns golden-brown.

3. Rest & Serve

â?? **Let rest 5 mins** â?? This keeps the juices in!

â?? **Slice & enjoy** â?? Serve with:

- **Dipping sauces** (hoisin, chili crisp, or vinegar)
- **Rice & pickled veggies** (for a bowl)
- **Tacos or bao buns** (for next-level meals)

Pro Tips for the Best Crackling

ð??¥ **Dry skin = crispy skin** â?? Chill uncovered in the fridge 1 hour before cooking for extra-dry skin.

â± **Check often** â?? All air fryers vary; adjust time if needed.

â?? **Slice thin** â?? For melt-in-your-mouth texture.

ð??¶ **Spice it up** â?? Add cayenne or Sichuan pepper for heat!

FAQs

- Q: Can I use frozen pork belly?**
A: Yes, but thaw *completely* and pat dryâ??otherwise, itâ??ll steam instead of crisp.
- Q: Why isnâ??t my skin crackling?**
A: Not dry enough! Blot with paper towels and air fry another 5 mins.
- Q: Leftover ideas?**
A: Chop into **ramen**, **fried rice**, or **breakfast hash**!

Final Thoughts

This **Air Fryer Pork Belly** is a **game-changer**â??foolproof crispy skin, minimal effort, and endless ways to serve it. Perfect for weeknights or impressing guests!

Want it extra indulgent? Drizzle with honey or sprinkle with flaky salt before serving. ð???

Category

- Air Fryer Recipes

Date Created

06/10/2025

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