
Cooking Pork [NEW] Crackling In The Microwave

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if youd like to try oven frying, go to my recipe page for oven frying, but if you really want to see some beautiful pork rinds, try to go to my recipe page for whole hog pork rinds and follow the video link. i had a pork loin joint so i just halved the time. it was very easy to cook and did just what it was supposed to do - make the pork crackling. i was really happy with it and im sure it will be delicious - ive been wanting a crackling recipe for a while now i read this recipe and it sounded delicious so i decided to give it a go last night. i did a 12 lb joint of meat and it was more than enough. you can always halve the recipe. cooked the crackling for 10 minutes, perfect. i used a mug of oil and 5 minutes in the microwave. next time i will use fennel seed or a mixture of ground cumin and smoked paprika. this was awesome and the taste will not disappoint. i cooked a joint of pork roast for this recipe. it came out perfect! i used a tea cup of oil and 5 minutes in the microwave. i

would never have thought to put the fat in a microwaveable container but it works a treat! presentation is important here and it looks really really good. the key is picking up the skin with a dish towel and not letting the fat drip in. the fat from this is delicious and it is like cooking the crackling upside down :) made this yesterday and it came out perfect. i used a mugs worth of oil and 5 mins in the microwave. my oven does a rotisserie oven and is pretty good but not as fast as a microwave. if you want to make the crackling into crackling chips, it works very well. it took me a little while, mainly because i had never done this before. once you have done it one time, it is quite easy. i recommend brushing the crackling with a little oil (or the fat from the lamb) once it has cooled, as it will make it crisper. cooking a large joint of lamb this way is fun and it came out perfect. i cooked a 12 lb joint for the first time and it was more than enough. for the first time of course i did not have a microwave but a standard stove top oven. this recipe was my first attempt with this and it came out almost perfect. it is definitely a winner. i cooked a small joint of lamb, about 2-3 lbs which ended up fitting nicely in my microwave. i used a mug of oil and 4 minutes in the microwave. love these, i am definitely a fan.

the taste is spot on. i am not one for recipes and advice,so i just wing it. i used a mug of oil and i could have guessed the time, but i wanted to go easy on the oil. i needed the oil to hold the fat in the skin and not flow out.

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I remember visiting my mother's house one time when I was six, I remember her frying those things.. I remember her also making her cracklings the same way, she always did it in her microwave. I used to love the crackly bits in my mum's apple pie. I hope you enjoy it.. This crackling is amazing. I've always heard people remark on the crispiness of the crackling on their plate of roast pork but would find this salty with a lovely hint of fennel. There's no need for par baking them, but the fact that they've got a pocket of fat inside makes them more like crackling and less like skin. I've always been told to leave the salt on my skin overnight before cooking, and my cracklings turn out better when I follow that advice, but I wondered if you get more crunchy cracklings if you leave it on a couple of days? I personally hate the feeling of being dirty after two days of cooking with salt on my hands so I think I will leave it on. They're great still, they just need a lot of cooking. Looking forward to trying this dish though. Again thank you so much for sharing, I can't believe I missed out on this for so long! I just wanted to add that my crackling

came out beautifully. However, I did notice that, when I removed the bone-in pork chops from my oven, they were rather soggy in the middle. I'm sure that's normal... any suggestions for how to remedy this? Love this idea! So simple, and easy to double. I have a question.. I tried this recipe, par cooking the pork skin first, then air-frying the crackling, and it came out crunchy, but the pork inside wasn't hot enough to cook properly after I covered it. Any ideas why? I wasn't able to get the temp to anything above 145 on my kitchen thermometer. 5ec8ef588b

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