

Courtesy of Fork & Vine Social

MAINS Fork & Vine Social

Portuguese pork belly from Fork & Vine Social in Decatur

By Sarra Sedghi · Rough Draft Atlanta, 7/28/2026

Serves 4-6

Ingredients

PORK BELLY

- [ ] 2 lbs pork belly, trimmed and cut into large cubes
- [ ] 6 to 8 whole cloves
- [ ] 8 to 10 green cardamom pods
- [ ] 2 cinnamon sticks
- [ ] 3 bay leaves
- [ ] 1 Tbsp whole black peppercorns
- [ ] 2 Tbsp Kashmiri chili powder
- [ ] 2-inch piece fresh ginger, roughly chopped
- [ ] 8 garlic cloves, roughly chopped
- [ ] Juice of 1 lemon
- [ ] Salt, to taste

Directions

1. **Prep the pork belly:** Trim any excess fat from the pork belly and cut into large, even-sized cubes.
2. **Prep the aromatics:** Using a spice grinder, or mortar and pestle, coarsely grind the cloves, cardamom pods, cinnamon sticks, bay leaves, and peppercorns. Roughly chop the ginger and garlic.
3. Combine pork belly, ground spices, Kashmiri chili powder, garlic, ginger, lemon juice, and salt in a large mixing bowl. Toss until evenly coated.
4. Cover and marinate in the refrigerator for 3 to 4 hours, or overnight.
5. **Cook the pork belly:** Place a heavy-bottomed skillet over medium heat. Add the marinated pork belly and cook slowly, allowing the fat to render. Continue turning the pieces occasionally until they are golden brown, crisp on the outside, and tender on the inside.
6. Transfer to a serving platter and garnish with chopped scallions and a drizzle of homemade chili oil, if desired.

GARNISH (OPTIONAL)

- [ ] Chopped scallions
- [ ] Homemade chili oil

The story

This week, we're sharing a recipe for Portuguese pork belly from Fork & Vine Social in Decatur.

The restaurant, which opened earlier this spring on West College Avenue, explores flavor influences from around the world on its menu. For example, the roots for Fork & Vine Social's pork belly dish can be traced to Portugal's 450-year presence in Goa, India.

While pork belly is sold at the grocery store, you may prefer to source it from a local butcher. And don't skimp on the aromatics by purchasing pre-ground spices instead of whole spices for the pork belly.

"Freshly ground whole spices are the secret to this dish's depth of flavor. Seek out whole cardamom, cloves, cinnamon sticks, and Kashmiri chili powder at an Indian grocery store for the most authentic taste," said Fork & Vine Social chef Wendel Fernandes.

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