

# Cotenne, or Pork Skin Braciolo for Italian Red Sauce

Yield: 8 min

Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pig-skin-braciolo-recipe>

## Ingredients:

- 1 batch sauce your favorite Italian red
- 1/2 pound pork skin or cotenne
- 1/2 cup grated Pecorino Romano cheese
- 1/2 cup chopped flat leaf parsley
- 4 teaspoons kosher salt
- 4 teaspoons freshly ground black pepper
- 2 tablespoons olive oil