



# Hóngshāo Ròu

## Red Braised Pork Belly

Yield: Serves 4-6

### Ingredients:

- 1 lb Skin On Pork Belly (**Wǔhuāròu**)
- 2 Tbs Oil - can use peanut, canola, soybean, or vegetable oil
- 1 inch piece Fresh Ginger (**Jiāng**) - sliced
- 4 Star Anise (**Bājiǎo**)
- 1 Cinnamon Stick (**Guìpí**)
- 3 Tbs Light Soy Sauce (**Shēng Chōu**)
- 1 Tbs Dark Soy Sauce (**Lǎo Chōu**)
- 1 Tbs Shaoxing Rice Wine (**Liàojiǔ**)
- 2 tsp Toasted Sesame Oil (**Zhīmayóu**)
- 2 Tbs Chinese Brown Sugar (**Piàn Táng**)\* - broken up
- 4 Green Onions (**Cōng**) - green parts only chopped

-OPTIONAL-

- 2 Dried Chinese Red Chiles (**Gàn de Hóng Làjiāo**)

### Preparation:

- 1) Place your pork belly in a medium pot and cover with cold water - Place pot over medium-high heat and bring to a boil - Remove the 'scum', remove from heat, and transfer to a colander - Rinse meat with warm water and set aside to drain until needed
- 2) Whisk together the soy sauces, rice wine, sesame oil, and 2 Cups of water in a bowl and set aside until needed
- 3) Place a wok over medium heat and heat the oil until shimmering - Add sliced ginger, star anise, cinnamon stick, and dried red chiles (if using) and stir fry until ginger is browned around the edges - Reduce heat to low and add the sugar - Allow to cook until the sugar has melted and begins to bubble
- 4) Cut the blanched pork belly to your liking (apx 2 inch 'cubes' OR larger pieces for 'sandwiches')
- 5) Raise the heat back to medium and add the blanched pork belly - Stir fry until pork is lightly browned
- 6) Reduce heat to low and add the sauce mixture (from step 2) - Cover and allow to simmer (stirring regularly) until pork is fork tender (apx 45 minutes to an hour) and 'sauce' has reduced to a thick glaze (should coat the pork and be almost 'dry') - **NOTE:** Add as little water as necessary to avoid burning and scorching
- 7) Remove the star anise pods, cinnamon stick, and ginger slices (if desired) and serve hot garnished with the chopped green onion over steamed rice with a side of Chinese broccoli with oyster sauce (**Háoyóu Jiè Lán**) or alongside a vegetable stir fry OR serve larger pieces inside split Chinese Bao Buns as 'sliders' or 'sandwiches'

\* AKA: Bar Brown Sugar, Brick Sugar, Blooming Brown Sugar, Brown Candy, and Brown Rock Sugar - can substitute granulated sugar or 'regular' brown sugar if desired

Taz Doolittle



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