

Chinese Red-Cooked Pork

<http://userealbutter.com/2017/01/16/chinese-red-cooked-pork-recipe/>
slightly modified from [The Splendid Table](#)

1 1/2 lbs. pork belly (skin-on)
2 tbsps granulated sugar
3 tbsps water
3 cloves garlic
2 green onions, cut into 2-inch pieces
4 thin slices fresh ginger (peeled)
3 whole star anise
2 tbsps dark soy suace
1 tbsps light soy sauce (or use regular soy sauce)
1/4 cup Shaoxing cooking wine (also known as huang jiu) or dry sherry
2 cups pork stock (reserve the parboiling liquid from the pork belly) + more as needed

Place the pork belly in a stock pot and cover with cold water. Set on high heat and bring to a boil. Reduce the heat to medium and cook the pork, uncovered, for 20 minutes. Skim off any scum that rises to the surface and discard. Remove the pork belly to a plate to cool. Strain the liquid through a fine sieve and set aside. Slice the pork belly into 1 1/2-inch pieces.

In a clean Dutch oven or a clean stock pot, combine the sugar and 3 tablespoons of water. Heat over medium flame until the sugar syrup turns yellow to golden. Add the pork belly to the hot sugar syrup and brown the pieces. Use a splatter guard to prevent getting burned by hot fat (it splatters). Stir occasionally to prevent burning the pork.

Add the garlic, green onions, ginger, anise, dark soy sauce, light soy sauce, Shaoxing cooking wine, and 2 cups of pork stock to the pork. Bring the liquid to a boil, then reduce heat to a simmer. Cover and cook over low heat, stirring every 15 minutes to prevent burning, for an hour or until tender (I cooked mine for 3 hours – much better).

Remove the pork from the liquid. Turn the heat up and bring the liquid to a boil. Reduce to desired consistency (I made mine a thin sauce). Stir the meat into the sauce and serve. Serves 4-6.