

## Miso Pork Belly Stack

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### miso pork belly

adapted from [The Crepes of Wrath](#)

2 1/2 lbs. pork belly  
1/2 cup brown sugar  
1/2 cup kosher salt  
1/4 cup white miso paste  
4 tbsps mirin  
2 tbsps sugar

### the rest of the stack

vegetable oil  
2 cloves garlic, sliced thin  
4 cups fresh spinach  
salt  
2 medium yukon gold potatoes, peeled and shredded  
4 oz. fresh mushrooms, sliced thick (porcini or other)  
1 tbsp butter  
4 eggs, fried sunny side up

**Make the pork belly:** Line a baking dish large enough to fit the pork belly with plastic wrap. Place the pork belly in the dish. Combine the brown sugar and kosher salt in a medium bowl and mix together. Rub the brine all over the pork belly so that the entire slab is coated. Pour any remaining brine on top of the pork belly. Wrap it up tightly in the plastic wrap. Set it in the dish and refrigerate overnight. After the pork is done brining, preheat the oven to 350°F. Rinse the cure off the pork belly and pat the slab dry. Set the pork belly, fat-side-up, on a rack in a roasting pan lined with foil. Cover the pan with more foil and roast for 90 minutes. While the pork belly roasts, combine the miso paste, mirin, and sugar in a small saucepan and stir together over medium heat. When the sugar is dissolved, remove from heat and set aside until needed. You can nominally start preparation of the other parts of the stack about 15 minutes before the 90 minutes is up.

After 90 minutes, remove the pork belly from the oven and increase the temperature to 450°F. Remove the top foil cover (you're done with it). Brush some of the miso sauce on the top and sides of the pork belly. Return it to the oven for 10 minutes. Take the pork belly out and flip it over. Brush the top and sides with miso sauce and return to the oven for another 10 minutes. Take the pork belly out and flip it one last time, brushing the top and sides with the rest of the miso sauce and finish it in the oven for 15 minutes until the top is crisp. Remove from oven and slice.

**Sauté the spinach:** Heat 1 tablespoon of oil in a sauté pan over high heat. Add the garlic and stir until fragrant (a few seconds), then add the spinach. Stir the spinach

around until it is half wilted. Add a pinch of salt. Continue to sauté the spinach until it is cooked, but still a bright dark green. Remove from heat and set aside.

**Make the hash browned potatoes:** Squeeze as much liquid out of the shredded potatoes as possible. Heat 2 tablespoons of vegetable oil in a cast iron skillet on medium high heat. Add the shredded potatoes (either in small rounds or one giant sheet to be sliced later). Sprinkle a little salt on the top and let fry until golden brown (this takes a few minutes – try not to burn the potatoes). Flip the hash browned potatoes over and sprinkle a little more salt on top. Fry until the bottoms are crisp and golden. Remove from heat and set aside.

**Sauté the mushrooms:** Set a frying pan over medium high heat. Add the mushrooms and dry fry them for a minute on each side until they wilt. Add 1 tablespoon of butter and a pinch of salt and sauté the mushrooms until their edges turn golden brown. Flip to lightly brown the other side. Remove from heat and set aside.

**Assemble the stack:** Layer the sautéed spinach on the bottom, then place a disk or slice of hash browns on top, then layer some sautéed mushrooms. Set a fried egg over the mushrooms and top it all with a generous slice of pork belly. Serve immediately.