

CHINESE CRISPY PORK BELLY

Ingredients for Pork:

3-4 lbs Pork Belly
1½ tbsp Shaoxing Wine
1 tsp Five Spice Powder
1 tsp white Pepper
½ tsp Salt
2 tsp Chinkiang Vinegar
1½ cup Salt

Directions for Pork:

Dry pork belly, turn upside down and rub meat but not skin with wine then rub in five spice powder, pepper and salt.

Refrigerate uncovered for 24 hours.

I will prepare up to this point.

Preheat oven to 350°.

Line a baking sheet with foil, place a wire rack in pan to hold pork.

Place pork on rack and make sure top is as level as you can get it.

Use pieces of rolled foil as shims.

Pat skin very dry again and cover with salt.

Pour water in pan.

Don't let it touch pork.

Place in oven and bake for about 40 minutes till meat looks cooked.

Remove from oven.

Turn heat up to 475.

Remove salt crust, should come off in one or two pieces.

Brush remaining salt from skin.

When oven reaches new temp return to oven and bake for about 30 minutes till skin is bubbly and crisp.

Cut into rectangles and serve.

Put dipping sauce in bowls on table.

Ingredients for Dipping Sauce:

1 cup Soy Sauce
4 tbsp toasted Sesame seeds
4 tsp grated Orange zest
4 tbsp grated Ginger
4 tsp Sugar
2-3 Oranges

Directions for Dipping Sauce:

Toast Sesame seeds in dry skillet till nicely browned.

Combine first five ingredients.

Add orange juice till flavors are balanced. Put in bowls on table.