

Japanese Chashu

Ingredients

- 1 c Sake
- 1 c Mirin
- 1/2 c Soy Sauce
- 1/4 c Sugar
- 6 Green Onions (roughly chopped)
- 6 clv Garlic (quartered)
- 1 Ginger (2-inch, peeled, sliced)
- 1 Shallot (halved)
- 2 lb Pork Belly (skin-on)

Instructions

1. In small saucepan, bring sake to a boil over medium-high heat, and cook until reduced by half and alcohol has cooked off, about 5 minutes. Transfer reduced sake to pressure cooker pot along with mirin, soy sauce, sugar, green onions, garlic, ginger, and shallot. Set aside.
2. Lay pork belly on cutting board and roll up tightly lengthwise, with skin facing out. Using butchers twine, tightly secure pork belly at 3/4-inch intervals. Add pork belly to pressure cooker pot and roll it in the liquid.
3. Cover and seal the pot, move the toggle switch to "sealing" and press the manual button, make sure it is "high pressure" and set the cook time to 1 hour and 30 minutes. Allow pressure to release naturally, or manually release pressure.

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Pork belly should be fully tender, offering little resistance when poked with a paring knife in the center. Let the pork cool to room temperature.

4. Using tongs, carefully transfer pork to a large container. Strain cooking liquid into container with pork. Roll pork in the liquid then cover container tightly and refrigerate until pork is completely chilled, at least 6 hours.

5. When ready to serve, remove pork belly from container, wiping off excess cooking liquid; reserve cooking liquid for another use. Slice pork belly crosswise 1/4-inch-thick pieces, removing and discarding twine as you go (if you are not serving all of the pork at once, do not remove all of the twine).

6. Pork belly slices can be seasoned with salt to

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taste and placed directly on top of a bowl of piping hot ramen.

7.If using a broiler, set rack 2-inches from broiler element, and preheat broiler on high.

Place pork belly slices on rimmed baking sheet and broil until slices are warmed through, fat is bubbling, and some light charring occurs, 1 to 2 minutes, depending on the strength of the broiler.

Season pork belly slices with salt to taste.

8.If using a kitchen torch, place pork belly slices on rimmed baking sheet. Turn torch on, making sure the flame is blue, then direct the flame at the surface of the meat, holding torch 4-inches above meat. Cook until fat is bubbling, some light charring occurs, and meat is warmed through, about 30 seconds. Season pork belly

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slices with salt to taste.