Gua Bao Pork Belly

Ingredients

- 2 lb Pork Belly (skin-on, cut to 3/4" thick and 3" wide)
- 2 T Sugar
- 4 T Soy Sauce
- 2 T Rice Wine
- 2 c Water (or until almost covers the meat)
- 1 Star Anise
- 2 Bay Leaves
- 1 Cinnamon Stick
- 2 Green Onions (cut into 3-inch pieces)
- 1 T Dark Soy Sauce

Instructions

1.In instant pot press "Saute" function and lightly brown both sides of the pork belly. Do it in 2-3 batches. Pour out the oil rendered from the pork.

2.Put all the meat back into the pot and then add sugar, soy sauce, dark soy sauce, rice wine, spices and green onions in the pot. Give it a good mix. Cover, toggle vent to sealing and press "Manual" on high pressure for 45 minutes.

3.Once the timer is up allow the pressure to release naturally by letting it sit for 20 minutes.

4.Take the meat out and sear it in a pan on medium low heat until crisp. Serve immediately with baos, hoisin sauce, cilantro and pickled cucumbers.