

Hong Shao Rou

Ingredients

- 1 lb Pork Belly (skin on)
- 2 Ginger Slices
- 2 T Brown Sugar
- 2 T Vegetable Oil
- 2 T Rice Wine
- 3 T Soy Sauce
- 2 T Dark Soy Sauce
- 2 Star Anise
- 2 Bay Leaves
- 2 Dried Chilies
- 1 Cinnamon Stick
- 1 c Water (plus 1/4 cup)
- 1 T Cornstarch
- 1 Green Onion (sliced)
- 6 Eggs

Instructions

1. Slice your pork belly into 1x1 inch cubes. In a shallow pan fill halfway with water and add ginger slices and pork belly. Turn heat on high until boiling, turn heat back down and simmer for 2 minutes. Drain and rinse pork belly with cold water. Discard ginger.
2. In a separate small pot boil eggs until hard boiled and then drain and peel shells. Set aside.
3. Set Instant Pot to SautÃ©. Add brown sugar and vegetable oil let it cook until it starts to bubble and caramelize. Add the pork until it is completely coated. Scraping at the mixture if it begins to stick to the bottom.
4. Add rice wine, light and dark soy sauce. Stir for 1 minute. Add 1 cup of water and star anise, bay leaves, chilies, cinnamon, and hard-boiled

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eggs.

5. Press "Manual" and cook on "High Pressure" for 15 minutes. Allow pressure to naturally release, about 30 minutes. Lift the lid off and set the instant pot to "SautÃ©" mode.

6. In a small bowl add cornstarch and 1/4 cup water. Add to the instant pot and cook until there is a thick sauce, but not soupy. Add green onions and stir. Serve immediately over rice or noodles.