Siu Yuk

Ingredients

- 1 1/2 lb Pork Belly (skin-on)
- 1/2 T Salt (plus 1/2 teaspoon and 3/8 teaspoon)
- 1/2 t Rice Vinegar
- 3 c Water
- 1/4 t Five Spice Powder
- 1/6 t Black Pepper
- 1/8 t White Pepper
- 1/8 t Garlic Powder
- 1 t Bean Paste
- 1/2 t Sugar

Instructions

1.Add 2 cups of water, just enough to submerge the pork belly, in a pan. Set the heat to high and bring the water to a rolling boil. Carefully place the pork belly, skin side down. Cook until the skin changes color, about 1 minute. Flip the pork belly and cook until the color changes, about 30-45 seconds. Remove the pork belly and place it into a bowl of cold water.

2.Holding a knife upright and moving sideways, scrape the surface of the skin clean. Remove pork belly from the bowl and pat dry with paper towels. Use a sharp metal skewer to poke holes covering the entire skin, piercing through the skin.

3.Flip the pork belly meat side up. Cut two long slashes into the meat, stop before you hit the skin. Score the meat perpendicular to those cuts,

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creating squares.
4.In a small bowl combine five spice powder, black pepper, white pepper, garlic powder, and 1/2 teaspoon plus 1/8 tablespoon salt. Sprinkle the seasoning all over the meat side, rubbing it into all the scored crevices. In the same bowl, add bean sauce and sugar. Mix to combine, then apply the sauce all over the meat.
5.Prepare a piece of foil that's bigger than the meat; there needs to be some room on the sides to fold up into walls, and you may want a double layer of foil for structural integrity. Place the pork belly into the center of the foil, with the skin side up. Fold the sides up to create short walls.
6.Sprinkle 1/2 tablespoon salt over the skin and

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rub it all over. Let it sit for 5 minutes; you'll see the surface of the skin become shiny and wet. Wipe the salt and moisture off with a paper towel then use a knife to scrape off the rest of the salt. Then, pour rice vinegar over the skin and spread it around. Refrigerate uncovered pork belly overnight, at least 10 to 12 hours.
7.Take your pork belly out 1 hour before cooking and preheat your toaster oven to 400Â°F. Meanwhile, place a roasting rack into a roasting pan. Add 1 cup water to the roasting pan. Put the pork with the foil onto the roasting rack. When the oven is at temperature, put the pork inside, then lower it to 375Â°F. Roast the pork belly for 20 to 25 minutes.
8.Then, turn the heat up to 425Â°F, and cook for

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another 20 minutes. Turn the broiler on to crisp up the skin for 10 to 15 minutes and check to ensure it's crisping up and not burning.
9.When the pork is finished cooking, very carefully remove it from the oven. Remember, there may be steam in the oven and water in the pan! Let the pork belly rest for an hour before cutting into it. To chop it up, keep the crispy, crunchy skin side up. Approximate where you scored the meat underneath and make firm, decisive cuts following those lines. Plate and enjoy!