

# Crispy Golden Pork Belly

## Ingredients

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2 lb Pork Belly  
1/4 c Soy Sauce  
2 T Brown Sugar  
2 clv Garlic (minced)  
1/2 t Five Spice Powder  
1/3 c Shaoxing Rice Wine  
1 c Kosher Salt

## Instructions

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1. Using a paper towel, pat skin of pork belly until it is completely dry. Mix soy sauce, rice wine, brown sugar, five spice, and garlic in a bowl and then pour into a rectangular pan that is big enough to hold the pork belly.
2. Place pork belly into the container, making sure only the meat touches the marinade and the skin stays completely dry. If the marinade level is too high you can pour some of it out. Place in fridge uncovered overnight.
3. Preheat oven to 350 degrees. Completely line a roasting pan with foil. Pour 1 inch of water into bottom of pan. Place wire rack on top of roasting pan to hold the pork belly. Place the pork belly on the wire rack.
4. The pork belly will cook above the water, with

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the pork drippings dripping down below into the water. Make sure the pork belly is level (if one part is lower/shorter the skin will not cook evenly. If needed, use foil wadded up to prop up a shorter part to keep it completely level).

5. Spread about 1 cup of salt evenly across the pork belly skin. Place into top half of oven. Bake for about 40 minutes until meat looks cooked.

6. Remove pork belly and increase oven temperature to 465 degrees. The salt should have formed a crust which you should now remove. Once oven has reached desired temperature, place pork belly back into oven. Bake for another 30-40 minutes until skin is completely bubbly and crisp. Keep an eye on the meat at 30 minutes. If the skin bubbles up it can burn easily and if the skin looks smooth

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let it bake a little bit longer.

7.Let pork belly rest and cool for at least 15 minutes before cutting and serving.