

Kakuni

Ingredients

- 2 1/2 lb Pork Belly (skin removed, cut into 1 1/2-inch squares)
- 3 Green Onions
- 1 Ginger (3-inch piece, sliced)
- 1 Onion (chopped)
- 1 T Vegetable Oil
- 6 Eggs
- 1/4 c Sake
- 1/2 c Mirin
- 1/2 c Soy Sauce
- 1/3 c Sugar
- 3/4 c Water

Instructions

1. Bring a large pot of water to a boil and add pork belly, onions, ginger, and green section of the green onions. Once the water starts to boil again, let it boil for 10 minutes. Strain the pork belly into a bowl and discard the onions and ginger.
2. Add eggs to the pot on medium heat and boil for 7 minutes then drain and peel eggs. Set aside.
3. Place oil into the Instant Pot and choose SautÃ© on the "More" option. Once the display shows "hot" add the pork belly and white sections of the green onions. SautÃ© until the pork belly is slightly brown on all sides. Discard the green onions.
4. Add sake, mirin, soy sauce, sugar and 3/4 cup water. Scrape the bottom of your pot to make sure

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thereâ€™s nothing stuck. Press Cancel on the Instant Pot. Seal the Instant Pot lid and switch the knob to Sealing. Choose High Pressure/Manual and set for 30 minutes, once the timer is up, wait 15 minutes before switching the knob to Venting to release the rest of the steam, once the pin drops â€œ open the lid.

5.Press Cancel on the Instant Pot and choose SautÃ© on the â€œLessâ€• option. Add the eggs and let the mixture simmer for 10-15 minutes. Turn the eggs several times to ensure even browning and absorption of the sauce.

6.Serve with short grain rice, steamed vegetables and sauce.