

Chinese Roast Pork



Frank – 4 Guys and a Tomato

Event: Bainbridge Island Spouses and Guests, August 17, 2019

Who doesn't love pork belly?! I love this dish. It reminds me of family and friends. Start this recipe the day before.

Ingredients:

- 2.4 lb pork belly, skin on
- 1½ tbsp Chinese Shaohsing cooking wine
- 1 tsp Chinese five spice powder
- 1 tsp white pepper
- 1 tsp salt
- 1 tbsp white vinegar
- 7 oz food grade rock salt

Directions:

Use a sharp tool to prick holes in the skin. Be very careful not to pierce into the fat or flesh.

Turn the pork belly upside down. Rub the flesh (not skin) with Chinese cooking wine. Sprinkle over five spice powder, salt and pepper. Rub all over flesh (not on skin). Turn right side up and place in a container. Dab skin dry with paper towels. Refrigerate uncovered for 12 hours (max 24 hours).

Preheat oven to 350°F.

Remove pork from fridge. Place onto a large sheet of foil. Fold up sides of foil around the pork to enclose it with a 2/5" rim above the pork skin (to hold salt in). Transfer pork to baking tray. Dab skin dry with paper towels.



Brush skin with vinegar. Spread rock salt on the skin (the foil edges will stop it from falling down the sides).

Roast for 60 minutes.

Remove pork from oven and transfer onto work surface. Switch on grill/broiler to medium high.

Fold down foil and scrape all the salt off the top and sides. Return pork only to baking tray. Place under grill/broiler for 20 - 25 minutes, rotating tray once, until skin is golden, crispy and puffed.