
Hangzhou-style Braised Pork Belly

Ingredients

- 1 1/2 lbs pork belly
- 1 bunch green onions
- 4" ginger root
- vegetable oil
- Shaoxing wine or pale dry sherry
- 1/3 cup light sauce
- 1/3 cup [rock sugar, crushed](#)

Directions

Cut the pork belly into 1 1/2" squares. Cut green onions into 1 1/2" lengths. Peel and slice ginger root.

Oil the bottom of a saucepan just large enough to accommodate the pork. Add the green onions, placing them in a single layer that fills the bottom of the pan. Layer the ginger slices over the green onions. Set aside.

Bring water to boil in a medium-size saucepan. Heat a wok or skillet over high heat and add a thick layer of oil. When hot, add the pork, skin side down and cook until browned. Transfer pork to the sauce pan with boiling water and boil for 3 minutes. Drain pork and rinse with cold water.

Place the pork belly, skin side down, in a single layer on top of the ginger in the prepared saucepan. Add enough Shaoxing wine to fill the saucepan to the middle. Pour soy sauce over the pork. Sprinkle rock sugar on the pork.

Heat saucepan on the stove over medium-high heat until it starts to boil. Cover, bring heat down to low and simmer for 90 minutes. Turn the pork pieces skin-side up, cover and continue simmering for another 90 minutes. Serve.

<http://www.marga.org/food/int/hanzhou/dong.html>