

RECIPE: HOISIN GLAZED PORK BELLY BUNS

PAIR WITH: RESERVE SYRAH



INGREDIENTS

2.5lb - slab of pork belly
Salt and Pepper, to taste
1 Cup Hoisin
¼ Cup Water
4 Tbsp of Soy Sauce
4 Tbsp of Mirin

4 Tbsp of Rice Wine Vinegar
Store bought steam buns, cooked to package
directions
Kewpie Mayo
Iceberg Lettuce

INSTRUCTIONS:

1. Preheat oven to 325°F. with one oven rack in the center and the other in the next space below.
2. Pat the pork belly dry, score the top of the pork belly and season both sides liberally with salt and pepper.
3. Place the pork directly on top of the middle rack of your oven and place a large baking pan (about the same size as the slab of pork) filled halfway with water on the rack directly under the pork.
4. Roast the pork for about 2.5 hours, then remove from the oven and let it rest covered with aluminum foil for about half an hour.
5. Increase your oven temperature to 350 degrees and meanwhile, in a small bowl, whisk together all the ingredients for the sauce and set it aside.
6. Slice the pork into about 1/2 inch thick slices (cut them however you have to so they fit on your buns) place in a small baking dish, pour the sauce all over the top (making sure to move the pork slices around to insure each piece is well covered in the sauce) cover with foil and pop in the oven for 30 minutes.
7. Steam your buns according to package directions, then once the pork is done, assemble your buns by adding the pork, a dollop of mayo and a piece of iceberg lettuce. Enjoy!