

TAILS & TROTTERS

Crispy Roast Pork Belly

Time: 3-4 hours

Serves: 3-4

2lb Pork Belly, boneless, skin-on
1 1/2 tbsp. baking soda
5 tbsp. Chinese rice wine or sake
3 tbsp. sugar
2 tbsp red miso
1 tbsp salt
1 1/4 tsp five spice powder

1. Place belly on a work surface, skin side up. With a carving fork or ice pick (or similar tool) prick skin all over, making scores of small holes that just puncture the surface.
2. Dissolve baking soda in 5 cups boiling water. Grasp one corner of belly with tongs. Hold belly over a sink & slowly pour baking soda mixture in a thin stream over the pork skin to scald it.
3. Transfer pork to a work surface, skin down. With a knife score the meat, making 1" deep parallel slits spaced 1.5" apart.
4. Combine 3 tbsp. rice wine, sugar, miso, salt & five spice powder in a small bowl. Port marinade over meat, working into all the slits.
5. Transfer pork **skin side up** to a baking dish. Wipe any moisture from skin with a paper towel. Refrigerate uncovered overnight to let marinate as the skin air-dries.
6. Heat oven to 375°. Thread 3 metal skewers horizontally through the meat layer of the belly to prevent curling while it cooks. Transfer pork skin side up to a rack set over a foil-lined roasting pan or rimmed baking sheet. Wipe skin again with a paper towel.
7. Pour remaining rice wine over skin and brush to distribute. Pour hot water into pan to a depth of 1/4". Cook pork on center oven rack until the internal temperature at the thickest part reads 160° (about 1 hour).
8. Raise heat to broil and cook until skin is blistered and browned, 5-10 minutes. Let rest 15 minutes before serving in 1" slices.

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