

Sous Vide Pork Belly



The most juicy and tender pork belly you can imagine. With a southeast Asian marinade, the flavor in this recipe is jam-packed!

Author

Bea Mendoza

Bea Mendoza is an #anovafodnerd from Las Vegas who loves food, travel, and sous vide. As a nursing student, Bea admits that studying takes up the bulk of her time, and cooking at home can be difficult for her to fit into her routine. With Anova, it's easy for her to get her work done and still enjoy quality, home-cooked meals. She sets up Anova, drops her food in the water bath, and has her dinner going in minutes, giving her time to dives into her studies while her food cooks.

Prep Time: 00:15

Recipe Time: 08:00

Temperature : 170F / 76.7C

Ingredients

- 2 1/2 pounds pork belly, in as large pieces as possible
- 1/2 cup soy sauce
- 1/2 cup mirin
- 1/2 cup granulated sugar
- 2 tablespoons fish sauce
- 2 whole scallions, roughly chopped
- 3 medium cloves garlic, roughly chopped
- 1 (2-inch) chunk ginger, peeled and roughly chopped

Directions

1. Set Anova Sous Vide Precision Cooker to 170°F / 76.7°C
2. Combine soy sauce, mirin, sugar, fish sauce, scallions, garlic, and ginger in the bowl of a food processor. Process until vegetables are roughly pureed.
3. Transfer pork belly and marinade to a food-saver style vacuum bag and seal. You can marinate this overnight (better flavor!) or you can sous vide immediately for hours

Broiler/Oven Finish

1. Remove bag from cooker when 8 hours is up and chill thoroughly. Pork belly can be stored in the refrigerator for up to 2 weeks after cooking if the bag remains sealed.
2. When ready to serve, open sous vide bag and remove pork belly. Discard solid chunks of fat.
3. Warm congealed liquids in a small saucepan, then strain through a fine mesh strainer. Return to saucepan and simmer until reduced to a cup or less
4. Preheat broiler to high. Broil pork belly until crisp and charred on one side, about 3 minutes. Slice. It will be nice and tender!