

# Tender, Decadent Pork Belly Adobo

## Ingredients

- 450 g *Pork belly, skin on*
  - Salt, as needed
  - Black pepper, coarsely ground, as needed 🛒
- 1 *Sweet onion*
- 2 *Garlic, cloves*
- 8 *Bay leaf, fresh*
- 0.2 g *Chili flakes*
  - Oil, as needed
- 150 g *Cane vinegar, Datu Puti or brand of your choice 🛒*
- 200 g *Soy sauce, Silver Swan or brand of your choice 🛒*
- 400 ml *Coconut milk, 1 can (13.5 fl oz)*

## Equipment

- Sous vide setup 🛒*
- Sous vide bag(s) 🛒*

## Timing

*About 24 hr*

## Yield

*4 servings*

## Before We Begin

### Adobo? Isn't that Spanish?

*Adobo* comes from the Spanish *adobar*, which means “to marinate,” and many Spanish-speaking cultures have their own interpretations of the word. (Try the Puerto Rican spice mix!) When the Spanish colonized the Philippines, they gave the name to the Filipino technique of preserving food in vinegar and spices.

### Can I use other meats with this recipe?

While the glaze tastes great on many proteins—like chicken and other cuts of pork—you'll want to adjust the time and temperature to fit the meat you're using. The time-and-temp combo in this recipe is perfect for pork belly and other fatty, tough cuts; if you're cooking something else, check out the Joule app or the Sous Vide Time & Temperature Guide to see our suggestions.

### Uh-oh. My meat is frozen. What now?

When you're cooking a tough cut for a long time, you can cook frozen meat for the same amount of time as fresh meat. But keep in mind that frozen pork belly will be hard to cut into cubes for this recipe. If you're cooking from frozen, just sear the slab of belly right from the freezer and cook it whole.

### Can I use any type of ziplock-style bag for this recipe?

When you are cooking heavy food, or cooking at temperatures above around 158 °F / 70 °C, the seams of ziplock-style bags can fail and expose food to the water. When facing a recipe like this, opt for heavy-duty sous vide bags if you can; if you must use ziplock-style bags, double-bag to reduce the chance of leaks.

### I loved braised meats—got any other suggestions?

Sure do! Download the Joule app for a whole slew of other long-cooked, soul-warming meats.

## 1 Heat Joule to 158 °F / 70 °C

Cooking your pork belly at 158 °F / 70 °C gives you a super-succulent cut of meat that you can eat with just a fork. That's exactly how we like it, but if you prefer some other degree of doneness, check out the Joule app for other options.

NOTE: Remember, the water in your pot will get hot enough to cook your food—treat your work surface accordingly! Place a trivet beneath the pot to help protect your countertop, or use whatever precautions you normally would when exposing your counter to a dish, pot, or pan you just removed from the oven or stove.

**450 g** *Pork belly, skin on*  
 - *Salt, as needed*  
 - *Black pepper, coarsely ground, as needed* 🛒

**1** *Sweet onion*  
**2** *Garlic, cloves*  
**8** *Bay leaf, fresh*  
**0.2 g** *Chili flakes*

- *Olive oil, as needed*

**150 g** *Cane vinegar, Datu Puti or brand of your choice* 🛒  
**200 g** *Soy sauce, Silver Swan or brand of your choice* 🛒  
**400 ml** *Coconut milk, 1 can (13.5 fl oz)*

## 2 Slice and season that belly

Slice belly into 2 in (5 cm) cubes. Sprinkle with salt and coat very generously with cracked black pepper.

NOTE: Keep in mind that you're going to serve this with a pretty potent sauce. If you don't like salty things, you can skip the salt here.

## 3 Prep your veggies and seasonings

Chop onion into thick pieces and mince garlic. Add to a bowl with bay leaves and chili flakes.

PSST: When cooking vegetables for a long time, you don't need to worry about the size. After 24 hours, those onions are going to be soft no matter what. Really, you just want to cut them into perfect bites—whatever size that is for you.

## 4 Presear for ultimate flavor

Heat oil in a pan over high heat. Add the belly and sear on all sides. After five minutes, the pork should be golden and crispy—remove it and drain off the excess fat, but keep the pan on the heat.

## 5 Make the glaze

Add your prepared veggies, herbs, and spices to your pan. Once the veggies have started to brown, pour in the vinegar, soy sauce, and coconut milk.

Reduce the heat to medium-high and simmer the mixture until you've got a thick glaze. You're trying to reduce this sauce as much as possible without burning anything—when you get close to the end, make sure you're scraping the bottom of the pan and mixing well to prevent anything from getting scorched.

Remove the glaze from heat and allow it to cool.

PRO TIP: When thickening sauces and glazes, test 'em with a spoon every once in a while. When the glaze coats the back of the spoon, it's good to go.

## 6 Put it all in the bag

Add your pork belly and cooled glaze to a bag or bags, taking care not to overcrowd them.

## 7 Cook with Joule for 24 hours

Use a lid or high-quality plastic wrap to cover your pot—this reduces evaporation over the 24-hour cook. Then go enjoy your life while Joule prepares your adobo.

## 8 Serve it up!

All this dish needs is some simple jasmine rice to absorb that porky, juicy goodness.

## **Braise me, baby.**

There's more cooked meat where that came from.