

Instant Pot Red Braised Pork Belly With Egg

Ingredients for 2-3 servings

- 1 kg of pork belly with skin, cut into 1.5x2 inch rectangular prisms ¹
- 5 tbsp of chinese rock sugar ²
- Water
- 1/4 cup Chinese cooking wine ³
- Soy sauce
 - 2tbsp light
 - 2tbsp dark ⁴
- Enough aromatics to cover bottom of instant pot
 - 10-12 roughly chopped scallions
 - 3-4 inches of ginger, sliced into thin pieces
- 6 eggs, softly boiled and peeled
- Fuzhu (tofu sticks) ⁵

Aromatics Mise en Place ⁶

- 3 stalks of diced scallion whites ⁷
- 6 slices of ginger ⁸
- 5-6 cloves of peeled and crushed garlic
- 1 star anise
- 1 cinnamon stick
- 1 tsp of Sichuan peppercorns
- 2 small dried hot chile
- 1/4 of a nutmeg

Steps

1. Add pork belly to pan and cover with cold water. Add discarded+washed scallion bits and dash of chinese cooking wine and bring to boil. Simmer for 5 minutes before sieving and draining, discarding water and aromatics
2. Layer scallions and ginger across bottom of instant pot ⁹
3. Turn pan to medium low and stir fry pork for 5-6 minutes until a little bit of fat is rendered and pork is slightly charred. Add all aromatics and stir fry a few more minutes or until fragrant
4. Transfer pan contents to instant pot but keep a little bit of fat in the pan. Add chinese cooking wine and soy sauce(s) to instant pot.
5. Score eggs with knife or poke holes with fork, and add on top of pork. Add fuzhu if available
6. Add sugar to pan and stir constantly until it turns dark amber in color
7. Add a cup of water to pan to make homogeneous sugar water solution ¹⁰, then transfer to instant pot
8. Add enough water to barely cover, about 2 more cups (its okay if stuff is sticking out over water) ¹¹ and pressure cook on high for 30 minutes
9. Release pressure and check contents. If you added too much water in the last step, add 1tsp of corn starch and continue cooking with lid open until desired texture is reached

¹2 inch parallel to muscle, 1.5 inch across muscle

²regular sugar works too but is harder to caramelize

³and about 2-3tbsp more for initial pork boil

⁴4tbsp light altogether works just as well

⁵if available

⁶all aromatics besides scallion, garlic, and ginger are optional

⁷can take from instant-pot-covering aromatics

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⁹this prevents pork sticking to bottom

¹⁰to make it easier to get all the carmalized sugar out

¹¹in fact less water than you think should be fine