

# 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 <sup>1</sup>
- 5 tbsp of chinese rock sugar <sup>2</sup>
- 1/4 cup Chinese cooking wine <sup>3</sup>
- Soy sauce
  - 2tbsp light
  - 2tbsp dark <sup>4</sup>
- 6 eggs, softly boiled and peeled and scored with fork/knife
- Fuzhu (tofu sticks) <sup>5</sup>

## Aromatics Mise en Place <sup>6</sup>

- 3 stalks of diced scallion whites
- 6 slices of ginger
- 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. <sup>7</sup> 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. Add sugar to instant pot, set to saute on high, and stir constantly until it turns dark amber in color (about 5 minutes)
3. Add pork and stir fry for 2-3 minutes until pork is slightly charred. Add all aromatics and stir fry a few more minutes or until fragrant
4. Deglaze with cooking wine, scraping burnt bits off bottom of instant pot. Add eggs and fuzhu, if using.
5. Add soy sauce(s) and enough water to cover, about 2.5 cups. Pressure cook 30 minutes
6. 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

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<sup>1</sup>2 inch parallel to muscle, 1.5 inch across muscle

<sup>2</sup>regular sugar works too but is harder to caramelize. If using regular sugar add 1tbsp water to caramelization step

<sup>3</sup>and about 2-3tbsp more for initial pork boil

<sup>4</sup>4tbsp light altogether works just as well

<sup>5</sup>if available

<sup>6</sup>all aromatics besides scallion, garlic, and ginger are optional

<sup>7</sup>if boiled eggs not ready yet you can boil them with together with the pork