

Pork-Taro Spring Roll

			Makes 1 bowl
1	1 lb	Sliced Pork Belly	Blanch with boiling water for about 5 minutes, and discard water.
2	3 oz 2 Tbps 1 tsp	Soy Sauce Dark Soy Sauce Sugar	Place pork belly into a clean pot with soy sauces and sugar. Fill with water until the pork belly is almost covered. Simmer at 205 degrees for 1.5 hours until tender.
3	1 Tbps 12 fl. oz.	Better than Bullion Roasted Chicken Base Water	Combine Better than Bullion and water in a pot to make a broth, then bring to a boil.
4	1 brick	Vermicelli Noodles	Boil the noodles and transfer to a colander. Shock with cold water, mixing with your hands until no longer warm.
5	3 Sheet 1 Tbps	Roasted Seaweed Sesame Seeds	Slice seaweed and toss with sesame seeds.
6	1 Tbps	oil	Slice and sear pork in a pan. Deglaze with the cooking liquid from the pork belly, and transfer into a bowl.
7	1 1 clump 1 Tsp	Scallion, sliced Cilantro Lime Juice (optional)	Place noodles on top of the cooking liquid, then place the pork on top of noodles along with scallions, cilantro, and the seaweed mix. Just before serving, pour in the broth and optionally the lime juice.