

Pork Belly

1. Parboil for 3-5min
2. Cut squares in bottom
3. Rub in slurry of 1 tsp each of salt, sugar, pepper and 1/2 tsp Chinese 5 spice with tsp of Chinese wine into the crevices
4. Marinate overnight
5. Place into foil boat skin up
6. Poke holes into skin
7. Rub vinegar on skin
8. Put layer of salt on skin
9. Cook 250F for 30min
10. Remove salt
11. Add oil to skin
12. 400F 30-40min

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