

Dong Po Rou (Chinese Braised Pork Belly)

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/best-chinese-braised-pork-belly-recipe>

Ingredients:

- 1 pound pork belly
- 1 tablespoon oil
- 3 stalks scallions cut into 3-inch lengths
- 1 inch ginger peeled, cut into slices
- 3 tablespoons low sodium soy sauce Or 1-2 tbsp regular soy sauce
- 2 tablespoons dark soy sauce
- 3 1/2 tablespoons Shaoxing wine
- water
- pork belly
- 2 1/2 tablespoons brown sugar
- 1 ounce rock sugar
- sugar extra, as per taste

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 85 milligrams
4. Fat: 65 grams
5. Protein: 12 grams
6. SaturatedFat: 22 grams
7. Sodium: 910 milligrams
8. Sugar: 14 grams

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