

Chinese Style Beer Braised Pork Belly

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 2 pounds pork belly
- 3 cups dark beer Stout/Porter/Dark [1 tall boy can]
- 3 tablespoons soy sauce
- 2 tablespoons dark soy sauce
- 2 tablespoons Shaoxing cooking wine
- 1 onion sliced
- 4 ginger x4 cm, sliced
- 2 cloves garlic
- 1 teaspoon five spice powder
- 2 yellow rock sugar small Chinese, or 2 1/2 tbsp of regular sugar
- green onions finely chopped
- toasted sesame seeds

Nutrition:

1. Calories: 1340 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 165 milligrams
4. Fat: 122 grams
5. Fiber: 3 grams
6. Protein: 25 grams
7. SaturatedFat: 43 grams
8. Sodium: 1210 milligrams
9. Sugar: 4 grams

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