

# Chinese Braised Pork Belly (Hong Shao Rou)

Yield: 4 min  
Total Time: 95 min

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

## Ingredients:

- 1 pound pork belly cut in 2" pieces
- 2 tablespoons granulated sugar
- 1/4 cup Shaoxing wine
- 2 tablespoons soy sauce
- 1/2 tablespoon dark soy sauce
- 2 cups water
- 2 star anise
- 1/4 inch fresh ginger peeled and sliced
- green onions unchecked?, for serving

## Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 80 milligrams
4. Fat: 60 grams
5. Protein: 11 grams
6. SaturatedFat: 22 grams
7. Sodium: 610 milligrams
8. Sugar: 7 grams

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