

Pork Belly Buns

Yield: 8 min

Total Time: 180 min

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

Ingredients:

- 1 pork belly slab, about 2 pounds
- 1 tablespoon cooking oil
- 3 cloves garlic finely minced
- 1 tablespoon fresh ginger finely chopped
- 1 chili pepper fresh, minced, optional
- 1 green onion chopped
- 1/4 cup brown sugar packed
- 2 tablespoons rice vinegar
- 3 tablespoons asian fish sauce
- 1 tablespoon soy sauce
- 1/2 cup water
- 14 ounces flour package of steamed bun, banh bao
- 3 tablespoons all-purpose flour for dusting work surface
- 16 squares parchment paper about 4"x4"
- 1 stalk green onion minced
- 1 fresh chili minced or sliced very thinly
- 1 teaspoon rice vinegar or white vinegar
- 1/4 teaspoon salt
- 2 tablespoons cooking oil
- 3 tablespoons hoisin sauce
- kimchi optional
- milk

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 49 grams
3. Fat: 6 grams
4. Fiber: 2 grams
5. Protein: 6 grams

6. Sodium: 810 milligrams

7. Sugar: 7 grams

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