

Chinese Roast Pork Belly - "Siew Yoke"

Yield: 4 min
Total Time: 90 min

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

Ingredients:

- 1 1/2 kilograms pork belly
- 1 teaspoon sea salt
- 2 tablespoons miso or 2 cubes of red fermented bean curd, "nam yu"
- 1 tablespoon ginger minced
- 2 tablespoons Scotch whisky or Chinese rice wine
- 1 teaspoon Chinese 5 spice powder
- 1 tablespoon sugar
- 1/2 teaspoon ground black pepper course
- 1/2 teaspoon sea salt ground
- 1/4 cup vinegar white distilled or cider

Nutrition:

1. Calories: 2000 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 270 milligrams
4. Fat: 199 grams
5. Fiber: 1 grams
6. Protein: 35 grams
7. SaturatedFat: 71 grams
8. Sodium: 1330 milligrams
9. Sugar: 4 grams

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