

Beer-Braised Pork Belly Ramen

Yield: 5 min

Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-chashu-ramen-recipe>

Ingredients:

- 1/4 cup brown sugar
- 2 tablespoons kosher salt
- 1 teaspoon black pepper
- 1 teaspoon crushed red pepper
- 3 tablespoons olive oil
- 1 1/2 pounds pork belly boneless
- 2 large carrots chopped
- 2 stalks celery chopped
- 6 cloves garlic
- 1 bottle beer I used a pilsner
- 2 large carrots chopped
- 2 stalks celery chopped
- 1 bunch green onions loosely chopped, about 6-7
- 6 cloves garlic
- 1 tablespoon ginger paste
- 10 cups chicken broth
- 1/2 cup ponzu sauce
- 1/4 cup orange juice
- 2 tablespoons fish sauce
- ramen sliced beer-braised
- 1 1/2 cups sliced carrots
- 8 ounces ramen noodles cooked per manufacturer's instructions
- 4 soft-boiled eggs sliced in half
- 1 cup sliced green onions
- 1/2 cup fresh cilantro leaves