

Pressure Cooker Japanese Chashu

Yield: 4 min
Total Time: 130 min

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

Ingredients:

- 500 grams pork belly skin on
- 1/2 cup soy sauce
- 4 slices ginger
- 1 cup water
- 1/2 cup rice wine sake, Japanese
- 4 garlic crushed
- 1 leek
- 1/2 cup mirin

Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 90 milligrams
4. Fat: 66 grams
5. Fiber: 1 grams
6. Protein: 14 grams
7. SaturatedFat: 24 grams
8. Sodium: 1850 milligrams
9. Sugar: 2 grams

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