

Udon w/ 36-hours Pork Belly

Yield: 6 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-shrimp-udon-recipe>

Ingredients:

- 2 pounds pork belly skin on
- 1/4 cup kosher salt
- 1 teaspoon coriander seeds coarsely ground
- 1 teaspoon star anise coarsely ground
- 1 teaspoon cardamom coarsely ground
- 1 teaspoon black pepper coarsely ground
- 1/2 stick cinnamon coarsely ground
- 1/4 cup sake
- 1/4 cup mirin
- 1/4 cup soy sauce
- 2 quarts water
- 5 squares dried kombu 6-inches of
- 1 cup bonito flakes tightly packed
- 6 handfuls udon noodles
- 2 heads enoki mushrooms
- 10 shiitake mushrooms
- 6 eggs organic
- leafy greens some, such as bok choy
- nori
- shrimp
- hot pepper