



# 溫城中華文化中心

THE WINNIPEG CHINESE CULTURAL AND COMMUNITY CENTRE

## PORK BELLY BAO

Ingredients (serves 4-6):



- 2 lbs [pork belly](#)
- 2 packages open faced bao
- 6 – 8 slices fresh ginger
- Green onion
- ¼ cup cooking wine
- 2 tablespoons [garlic](#)
- 3-4 [dried bay leaves](#)
- 1/4 cup vinegar
- 1 bottle Lee Kum Kee Five Spices marinade
- 1 tablespoon peppercorn
- 2-3 small star anise
- 1 small stick (3-4”) ròuguì (Chinese cinnamon)
- 1-2 small pieces rock sugar
- 2 cups water
- Salt to taste

1. Fill a wok or large pot with cold water. Add the ginger, green onion, cooking wine, and pork belly. Bring to a boil over high heat, then continue boiling for 20 minutes. Remove the pork belly and soak it in cold water for 5 minutes.
2. Pierce the pork belly all over and scrape the skin clean. Cut the large slab into smaller cubes, about 4–5 inches wide. Marinate with the five-spice seasoning and garlic for at least 1 hour (recommended) to allow the flavors to fully absorb.
3. Heat a pot over medium heat. Add the marinated pork belly and sear for a few minutes until lightly browned and fragrant on all sides.
4. Pour the remaining marinade, including the garlic, into the Instant Pot.
5. Add water, peppercorns, dried bay leaves, stick ròuguì, star anise, cinnamon, and rock sugar. Bring the mixture to a boil, then reduce to low heat and simmer gently for 40 minutes to 1 hour, or until the pork becomes tender. (Test by inserting a toothpick through the skin.)
6. Stir in the vinegar and continue simmering for another 12–15 minutes to balance and deepen the flavors.
7. Season with salt to taste.
8. Serve hot and enjoy!