

## Blackened Belly Pork with Soy Sauce



Serves 2

### Ingredients:

- 2 strips of pork belly (with alternate lean and fat layers)
- 3 tbsps of soy sauce
- 2 tbsps of sweet soy sauce or the same amount of sugar
- 1 tsp of 5 spices powder
- 1 tbsp of oil

### Method:

1. Blanch the pork briefly in hot water to get rid of strong pork smell.
2. Marinate the pork overnight or for at least 2 hours in the soy sauce, five spice powder and the sweet soy or sugar.
3. Heat the oil in a non stick pan over medium heat.
4. Place the pork (without the marinade) in the hot oil, but reserve the marinade.
5. Lower the heat and let the pork belly gently sizzle in the oil.
6. Turn the pork to cook evenly on both sides until a little charred.
7. Pour in the reserve marinade, cover and let the pork braise until marinade is absorbed - approximately 40 minutes.
8. When the pork is softened and charred to your liking, it is ready to serve.
9. Serve on top of homemade egg tofu or with rice.



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