

Braised Pork Belly with Pickled Radishes

Servings: 6

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Ingredients

- ½ cup Low-Sodium Soy Sauce
- ½ cup Mirin
- ½ cup Fresh Lime Juice
- ¼ cup Light Brown Sugar
- ¼ cup Thinly Sliced Fresh Ginger
- 2 Garlic Cloves, Thinly Sliced
- 3 lbs. Pork Belly, Skin Removed
- 1 Vegetable Oil
- 1 Large Onion, Coarsely Chopped
- Salt
- 2 cups Low-Sodium Chicken Broth
- 2 Scallions, Thinly Sliced
- Pickled Radishes And Steamed Rice

Method

1. In a large resealable plastic bag, combine the soy sauce, mirin, lime juice, brown sugar, ginger and garlic. Cut the pork belly in half crosswise, roughly into two 6-inch squares. Add the pork belly to the marinade and seal the bag, pressing out any excess air. Refrigerate OVERNIGHT.
2. Preheat the oven to 325. Remove the pork from the bag and pat dry with paper towels; reserve the marinade. In a large enameled cast-iron casserole, heat the oil. Add the pork and cook over moderately low heat, turning occasionally, until browned all over, about 10 minutes: transfer to a plate.
3. Pour off all but 1 tbsp of fat from the casserole. Add the onion, season lightly with salt and cook over moderate heat, stirring, until softened, about 5 minutes. Add the marinade and chicken broth and scrape up any bits stuck to the bottom of the casserole. Return the pork to the casserole and bring to a boil. Cover and braise in the oven for 2 hours, until the meat is nearly tender. Uncover and braise for 1 hour longer, until the meat is very tender.
4. Transfer the pork to a baking sheet fat side up. Strain the broth into a heatproof bowl and spoon off the fat. Return the broth to the casserole and simmer until reduced to 2 cups, about 5 minutes.
5. Preheat the broiler. Broil the pork 8 inches from the heat until crisp, about 2 minutes: cut it into twelve ½-inch thick slices and arrange in shallow bowls. Spoon the broth all around and garnish with the scallions.
6. Serve with Pickled Radishes and rice.

Notes

MAKE AHEAD The pork can be prepared through step 3 and refrigerated in the broth for up to 4 days. Reheat before proceeding.