

# Sticky Chinese Pork Belly

This Sticky Chinese pork belly is one of my absolute favorite recipes on the blog. It uses my three-step process for pork that's meltingly tender, with a crispy exterior and gloriously sticky, sweet, and spicy coating.

- Matthew, Shropshire



@onthebridgesplate



**Serves: 4**

## Ingredients:

### FOR THE PORK BELLY:

- 1 kg rindless pork belly slices
- 1 litre hot chicken or vegetable stock
- 1 teaspoon minced ginger
- 3 garlic cloves, peeled and cut in half
- 1 tablespoon rice wine
- 1 tablespoon caster sugar

### FOR THE GLAZE:

- 2 tablespoons sunflower oil (or ground nut oil for added flavour)
- A pinch of salt and pepper
- 1 teaspoon minced ginger
- 1 tablespoon oyster sauce
- 1 red chili, finely chopped
- 2 tablespoons honey
- 2 tablespoons brown sugar
- 3 tablespoons dark soy sauce
- 1 teaspoon lemongrass paste

- 1 Add all the pork belly slices, stock, ginger, oyster sauce, garlic, rice wine, and sugar to a large saucepan.
- 2 Bring to a boil, cover with a lid, turn down the heat, and simmer gently for 2 hours.
- 3 Turn off the heat and drain the pork before slicing the pork into bite-sized chunks.
- 4 Place the glaze ingredients (reserving 1 tablespoon of oil) in a small bowl and stir together.
- 5 Heat the remaining oil in a frying pan over medium-high heat, season the pork, and fry, turning occasionally, until it starts to turn golden. This will take about 5 minutes.
- 6 Pour the glaze over the pork and continue to cook for another 2–3 minutes until glaze bubbles and the pork starts to look glossy and deliciously sticky!
- 7 Remove from heat and serve with your egg fried rice or your favourite Chinese noodles. Garnish some sliced spring onions and toasted sesame seeds.

