

Easy Asian Pork Belly with Soy Sauce, Brown Sugar and Sesame Oil

Ingredients

3 pounds pork belly, skin removed and cut into 2 inch cubes
2 cloves garlic, finely minced
1/4 cup soy sauce
1/4 cup rice vinegar
2 tablespoons brown sugar, lightly packed
1 tablespoon sesame oil
1/4 teaspoon ground black pepper
1/4 teaspoon salt
1 tablespoon sesame seeds
4 stalks green onions, chopped

Instructions

Place all of the ingredients (except the sesame seeds, pork belly, and green onions) into a large bowl. Whisk to combine. Add the pork belly pieces and toss to coat with the marinade. Cover with plastic wrap and place in the refrigerator for one hour. Preheat the oven to 400 degrees. Prepare a baking sheet by lining it with parchment paper. Arrange the pork belly on the baking sheet being careful not to overlap. Bake for 30 minutes. Remove from oven, carefully turn each piece over, and bake for 20 minutes. Remove from oven, sprinkle with sesame seeds and green onions. Return to the oven for an additional 10 minutes.

Serve with the 2018 Barbera.