

## 1. Cantonese Roast Pork

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### ***Yield***

6 Servings

### ***Ingredients***

2 pounds of pork belly with skin  
1 tablespoon of Shao-Hsing Cooking Rice wine  
1 teaspoon of salt for pork meat  
1 teaspoon of white pepper  
1 teaspoon of five spice powder  
(1/2 teaspoon of brown sugar for pork meat)  
Small amount of salt for pork skin  
1 teaspoon of vinegar for baking  
1 teaspoon of vinegar for broiling

### ***Directions***

1. Rub the Shao-Hsing cooking rice wine on the whole pork belly including the skin.
2. Rub the salt on the pork belly except the skin.
3. Rub the white pepper on the pork belly except the skin.
4. Rub the five spices powder on the pork belly except the skin.
5. Rub the vinegar on the skin only.
6. Refrigerate for 12 hours with the pork belly skin side up.
7. Take out the pork belly and scape the skin with a knife.
8. Rub the vinegar on the skin only.
9. Use aluminum foil to wrap the pork belly with no openings.
10. Bake at 395F for 45 to 50 minutes.
11. Remove all foil and scrape the skin with a knife again.
12. Poke the skin side with needle for oil release.
13. Rub the vinegar on the skin only.
14. Rub slight amount of salt on the skin only.
15. Use stainless steel rods to straighten the skin so that the broiling will be more even.
16. Broil low (400F) for 15 to 20 minutes until the skin is crackling, puffy, and crispy.
17. Use a knife to scrape the burnt skin.