

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Shanghai-Style Braised Pork Belly

BY CHEF MARTY SLAVIN

### (Serves 4) Ingredients

12 oz. pork belly  
2 tbsp. oil  
1 tbsp. sugar  
3 tbsp. Shaoxing wine  
or dry sherry  
1 tbsp. soy sauce  
½ tbsp. dark soy sauce  
2 cups water

### Directions

Cut pork belly into ¾" thick pieces.

Bring a pot of water to boil.

Blanch the pork belly pieces for a couple of minutes to remove impurities and start the cooking process. Remove the pork from pot, rinse and set aside.

Over low heat, add the oil and sugar to your wok. Melt the sugar slightly and add the pork. Raise the heat to medium and cook until the pork is slightly browned.

Turn the heat back down to low and add the dry sherry, soy sauce, dark soy sauce, and water. Cover and simmer for about 45 minutes to 1 hour until pork is fork tender. Stir every 5-10 minutes to prevent burning and add more water if it gets too dry.

Once the pork is fork tender, if there is still a lot of visible liquid, uncover the wok, turn up the heat and stir continuously until the sauce has reduced to a glistening coating.



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