

Red Cooked Pork Belly (yield: 18 cups)

1 pork belly, skinless and cut in half
duck cure as needed
3 qts chicken stock
2 cups shaoxing wine
1 cup palm sugar syrup
1 cup fish sauce
½ cup distilled vinegar
6 oz shallots, sliced
6 oz ginger sliced
5 pods star anise
3 cinnamon sticks
1 Tbsp Sichuan peppercorn

1. Combine all ingredients in a deep hotel pan.
2. Cover and roast 4 hours at 300°F.
3. Allow to cool overnight, then reduce braising liquid by $\frac{2}{3}$.