

MALAYSIAN STYLE BRAISED PORK BELLY ALA MARCELLE

Serves 24

7 lb Pork Belly cut lengthwise into 2" wide strips and then cubed
24 Steamed Chinese buns

2 bunch Scallions trimmed and jullienned for garnish

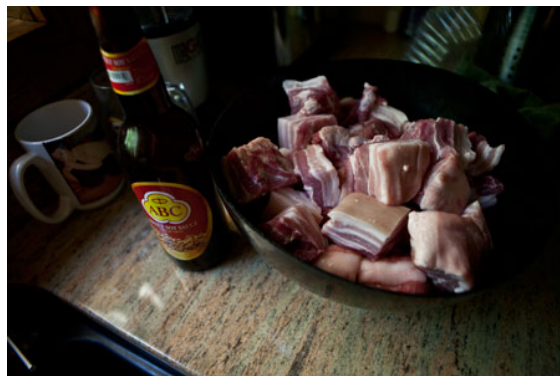
1 bunch Cilantro chopped for garnish

Mix regular mayonnaise with Sambal Oelek (Chinese chili paste) to taste. I generally use 50/50 which makes a nice pink and spicy spread. A few tablespoons of each will suit this recipe. Use less Sambal if you are a bit timid, or make two versions for your guests to try.

Marinate Pork Belly for 24 hours with

16 Tbsp kecap manis (sweet soy sauce) ABC Brand if possible

3 tsp five spice powder





BROWN MEAT with:

16 cloves garlic in 6 Tbsp peanut oil in heavy pan



ADD:

12 cups hot water

18 whole scallions

3 2" piece ginger cut in thick slices

10 red chilies halved, seeds removed

18 tsp Chinese cooking wine

6 Tbsp palm sugar

6 Tbsp lime juice

3 Tbsp rice vinegar

3 Tbsp balsamic vinegar or Chinese black vinegar

2 Tbsp fish sauce

2 Tbsp light soy sauce

Cook just above simmering until skin turns gelatinous 1-1/2 – 2 hours.

Remove meat and skim off as much fat as you can. It is best to refrigerate the pot overnight and skim the fat the next day. Reduce sauce until it becomes syrupy. There are usually a few cups of sauce that I reduce to less than ½ cup. It can get very thick and black looking. Do not worry, the taste will be out of this world. If too sweet add vinegar by the teaspoon. If not sweet enough, add sugar by the teaspoon. Return meat to pan to sit for a few hours before reheating.

To serve, cut the steamed buns in half and place a piece of pork on one side. Smear the other half with some of the mayo/Sambal mixture, sprinkle with scallions and cilantro and you have a taste you will never forget.

Serve with a robust red wine or a flavorful Ale such as Hitachino Nest Real Ginger Ale from Kiuchi Brewery. You may have to get your local store to order this one. The distributor in the US is B. United International, Inc. www.bunitedint.com