Crispy Pork Belly Ramen



Ingredients

PORK BELLY:

1 ½ -2 lbs / 0.75 – 1 kg skinless pork belly
1 tsp / 5 mL EACH granulated sugar, salt and ground black pepper

RAMEN:

2-900 mL cartons chicken broth
¼ cup / 50 mL EACH mirin and Japanese sake
2 Tbsp / 30 mL soy sauce
1 Tbsp / 15 mL miso paste*
12 cloves garlic, quartered
2-inch / 5 cm piece ginger root, peeled and sliced
2 sheets nori, divided
2 eggs, medium-boiled, peeled and sliced in half
1 cup / 250 mL sliced shiitake mushrooms
¾ cup / 175 mL matchstick carrots
½ cup / 125 mL thinly sliced snap peas
2-3 green onions, thinly sliced diagonally
400 g fresh or instant ramen noodles, cooked according to package instructions

*Miso paste is a popular Japanese seasoning made from fermented soybeans. Kept refrigerated, it can be found in most major grocery stores, alongside chilled tofu products and dairy substitutes.

Directions

FOR THE PORK BELLY:

1. Preheat oven to 450°F.
2. In small bowl, combine sugar, salt and pepper. Rub both sides of pork belly with seasoning.
3. Place pork belly on rack on foil-lined rimmed baking sheet. Roast for 20-25 minutes.
4. Reduce heat to 275°F. Roast 50-60 minutes more or until meat is tender but not falling apart.
5. Remove pork belly from oven, tent loosely with foil and let rest 10-15 minutes before carving

into ¼-inch thick slices.

FOR THE RAMEN:

1. In large stock pot, combine broth, mirin, sake, soy sauce, miso paste, garlic and ginger.
2. Cut 1 sheet of nori into quarters. Add to broth mixture.
3. Over high heat, bring contents of pot to a boil. Reduce heat to low and simmer for 1 hour.
4. Strain and discard solids. Return contents to pot; keep hot.
5. Cut remaining sheet of nori into thin strips. Set aside.
6. Divide noodles evenly among 4 large bowls. Ladle broth over noodles and top with slices of pork belly, halved egg, mushrooms, carrots, snap peas and green onion.
7. Garnish with nori strips. Serve immediately.

Additional Info

- **Cut:** Belly
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 150
- **Number of Servings:** 4