



Adobo Pork Belly

Rolando Castellones

Ingredients:

16 lb. pork belly
½ cup oyster sauce
½ cup canola oil + 3 tablespoons
¼ cup sesame oil
½ cup white vinegar
½ cup soy sauce

Instructions:

Mix together all wet ingredients in medium size bowl. Wash pork belly and pat dry with paper towels. Place pork in bowl and cover with plastic wrap and marinate 1-2 hours or overnight. Take pork out of marinade and pat dry with paper towels. Heat 3 tablespoons canola oil in pot or slow cooker. Sear pork belly on all sides till golden brown. Add marinade in and bring to boil. Reduce heat and cover. Cook for 1 ½-2 hours or until pork is tender. Once pork is done, take out of pot and using two forks, shred pork. Place back in pot.

2 tablespoons canola oil
4 cups diced onion
½ cup chopped garlic
¼ cup grated ginger
4 tbsp. brown sugar
4 tbsp. salt
4 tbsp. cracked peppercorns
3 tsp. black pepper
2 tbsp. tamarind paste
2 each star anise
6 bay leaves
2 tbsp. ground coriander

Heat oil in pot over medium heat. Sauté onion, garlic, and ginger for 4-5 minutes or until onions are translucent. Add remaining ingredients and cook for 10 minutes. Add ingredients to the pot with the pork and mix all together. Add salt and pepper to taste. Serve with your choice of white rice or rice pilaf.