Pork Belly Bites with Sweet Chili Glaze

Make-ahead · Serves a crowd · Spicy · Serves 8–10

Ken's note: TBD

Soy-marinated pork belly roasted until the skin crackles, cut in cubes, and tossed in a sticky, sharp sweet chili glaze. Keep the skin completely dry and the belly level so the skin blisters evenly.

Ingredients

Pork belly

- 2 lb skin-on pork belly, in one slab
- 1 cup kosher salt (for the crust; most is discarded)
- ¼ cup soy sauce
- ⅓ cup Shaoxing rice wine
- 2 Tbsp brown sugar
- 2 garlic cloves, minced

Sweet chili glaze (makes about ½ cup)

- ⅓ cup rice vinegar
- 3 Tbsp sugar
- 2 Tbsp water
- 2 garlic cloves, minced
- 1–2 tsp red pepper flakes (or a minced red chile)
- 1 tsp cornstarch mixed with 1 Tbsp water
- Pinch of salt
- Sliced scallions or toasted sesame seeds, to garnish

Method

1. Pat the pork skin completely dry. Whisk the soy sauce, wine, brown sugar, and garlic in a baking dish just big enough to hold the pork. Set the belly in the marinade so only the meat touches it (pour some out if needed); keep the skin dry. Refrigerate several hours or overnight.
2. Heat the oven to 350°F. Line a roasting pan with foil, add 1 inch of water, and set a rack on top. Put the belly on the rack, skin up and level, and pack the 1 cup salt evenly over the skin. Roast on the upper rack for about 40 minutes, until the meat is cooked.
3. Remove the pork and raise the oven to 465°F. Brush off the salt crust and wipe the skin clean. Return the pork and roast about 30 minutes more, until the skin is bubbly and crisp. Let it rest a few minutes.
4. While it roasts, simmer the vinegar, sugar, water, garlic, and pepper flakes for 3–4 minutes. Stir in the cornstarch mixture and simmer until glossy and syrupy, about 1 minute.
5. Cut the belly into 1-inch cubes, toss with the glaze, and sprinkle with scallions or sesame. Serve hot with toothpicks. The soy and the salt crust provide plenty of salt, so none is added.