

Slow Cooker Teriyaki Pork Belly



FROM THE KITCHEN OF

DEBBIE MACOMBER

This Teriyaki Pork Belly in the slow cooker is incredibly tender and the teriyaki punches in the flavor.

Serves 4 to 6

Ingredients

2 ½ pounds pork belly, thick skin removed
½ cup soy sauce
½ cup packed brown sugar
½ cup oyster sauce
½ cup mirin (Japanese sweet wine)
¼ cup water
1 tablespoon grated fresh ginger
2 cloves garlic, minced
Pinch red pepper flakes

Cooked white rice, for serving
¼ cup sliced green onions, for serving

Directions

Use a sharp knife to make deep cross-hatching cuts in the top layer of fat. Place in a 6-quart slow cooker, fat side up.

Whisk together the soy sauce, brown sugar, oyster sauce, mirin, water, ginger, garlic and red pepper flakes. Pour over the pork belly. Cover and cook on HIGH for 3 to 4 hours or LOW for 6 to 7 hours, until tender.

Preheat the broiler. Use tongs to transfer the pork belly from the slow cooker to a sheet pan, fat side up. Place under the broiler for 2 to 3 minutes, until the top is browned and crispy.

Use a spoon to scoop off and discard as much of the fat from the cooking liquid as possible.

Slice pork belly into thick pieces and serve immediately over rice. Top with green onions and serve with cooking liquid.