

Braised Pork Belly (Kakuni)

Prep Time

15 mins

Cook Time

3 hrs

Total Time

3 hrs 15 mins



Course: Appetizer, Main Course

Servings: 4

Ingredients

- 1 lb pork belly
- 2 inch ginger
- 1 [Negi \(Leek/Green Onion\)](#) (Japanese long green onion)
- 3 large eggs
- 2½ cup [dashi](#)
- 4 Tbsp [sake](#)
- 3 Tbsp [mirin](#)
- 4 Tbsp granulated sugar
- 4 Tbsp [soy sauce](#)
- 2 slices ginger
- 1 dried red chili pepper
- [Shichimi Togarashi \(Japanese seven spice\)](#) (for taste)

Instructions

1. Gather all the ingredients.
2. Pound the pork on both sides with a meat pounder (or edge of knife (not the sharp side)).
3. Then mold the meat back into the original shape with your hands, and then cut into 2 inch pieces.
4. Heat oil on the heavy skillet over medium high heat and put the fattiest part on the bottom. Cook the meat until all sides are nicely browned. To prevent from oil splatter, you can use a splatter screen.
5. When the meat is nicely browned, transfer it to paper towel and wipe off excess fat.
6. Slice the ginger and cut green part of Tokyo Negi into 2 inch pieces.
7. With the white part of Tokyo Negi, make Shiraga Negi for garnish (See [How To Make Shiraga Negi](#)).
8. In a large pot, put the browned pork belly, green part of Tokyo Negi, half of sliced ginger (save some for later), and pour water to cover the meat.
9. Bring it to a boil and then reduce heat to simmer. Cook uncovered (so unwanted smell goes away) for 2-3 hours, turning occasionally (if you want really tender meat, cook for at least 3 hours). When the liquid is running low, keep adding water (or hot water) to cover the meat.
10. Meanwhile make 3 hard boiled eggs (Check [How To Make Perfect Hard Boiled Eggs](#)).
11. After cooking for 2 hours, drain and take out the meat and wipe off excess oil with paper towel.
12. In another large pot (I use a cast iron pot), put the pork belly, dashi stock, sake, and mirin. Start cooking on medium high heat.
13. Add sugar, soy sauce, the rest of ginger slices, and the red chili pepper (I remove the seeds for my kids.).
14. When boiling, lower the heat but keep simmering. Place Otoshibuta on top (If you don't have an Otoshibuta, make one! See [How To Make Otoshibuta](#)). We'll be cooking for 1 hour.
15. After cooking for 30 minutes, add the hard boiled eggs. Remove otoshibuta and continue simmering.
16. Simmer for another 30 minutes. Once in a while pour the sauce on top of the meat and rotate the meat and eggs. Make sure you have enough liquid so they won't get burnt. When the sauce gets reduced and the meat has nice glaze, it's ready to serve. Serve the pork belly and eggs with Shiraga Negi on top.
17. If you prefer this dish to be less oily and have more flavor, wait for another day. Cool down the pot completely and store it in the refrigerator overnight. Next day take out the pot from the refrigerator and remove the solidified fat before heating up. Heat thoroughly and serve the pork belly and eggs with Shiraga Negi on top.

Recipe Notes

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