

WIN SON 1 lb. pork belly, skin removed, patted dry. 3 dried shiitake mushrooms. **LU** 2 Tbsp. (or the equivalent of) rock sugar. 2 Tbsp. vegetable oil. 1 bunch scallions, thinly sliced (about 2 cups), plus more for serving. 3 garlic

Bring a large pot of water to a boil. Slice pork belly lengthwise like bacon strips, 4"-thick. Have ice water ready to go. Boil the pork belly slices until foamy protein starts to boil off the meat. Skim that dirty foam off and take out the strips and place into the ice water using tongs.

When cold, slice strips crosswise into little slivers (or as thin as you can manage).

You might have just remembered this, but you should do it earlier. . . soak mushrooms in 3 cups hot water in a small bowl until mushrooms are soft and water is cool, 20–25 minutes. Remove mushrooms and finely chop. Reserve soaking liquid.

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Bring rock sugar and 2 Tbsp. water to a boil in a sauce pot over medium-high heat, stirring to dissolve sugar. Once sugar is dissolved, cook until syrup is light copper in color, then mix in oil to prevent the veggies from burning, then scallions, garlic, and rehydrated mushrooms. Stir throughout this process so the veggies sweat out, but don't get color.

Mix in pork belly and let it toast a little, too. You may need to add more oil, but don't go crazy. Then add wine. Add a Tawian Beer, too, for good measure.

Add soy sauce, reserved mushroom soaking liquid and, separately, the star anise and cinnamon sticks, bundled in cheese cloth.

Simmer for a few hours, stirring occasionally until pork is tender and mixture is thickened, 2-3 hours. (If the liquid evaporates too quickly, just thin sauce with a little more beer or water.) Skim excess fat from surface of sauce, then pluck out and discard spice bundle.

cloves, finely chopped. ½ cup taiwanese red rice wine, sake, or shaoxing wine. ½ cup dark soy sauce. ½ cup light soy sauce. 4 star anise pods. 2 3-inch cinnamon sticks.

1 handful orange peels. Steamed rice (for serving). 4 jammy soft-boiled eggs, halved. Chili oil (for serving).

Divide rice among bowls; ladle stewed pork over rice.

Top each with an egg and some scallions or cilantro and drizzle with chili oil and any sort of fermented or pickled veggies to cut the fatty pork. A little goes a long way and the point is for the fatty pork sauce to coat the rice.

FAN Illustration by Tim Lahan