

Chashu, a thinly sliced braised pork, is a common topping for Tonkotsu Ramen. It can be made ahead of time, then roasted, torched, or simply warmed by the ramen broth when it's chow time.



SERVING

4 PEOPLE



PREP

10 MINUTES



COOK

90 MINUTES



DIFFICULTY



Ingredients

Braising Liquid

- 1 cup Water
- ½ cup Soy Sauce
- ½ cup Sake
- ¼ cup Mirin
- 1 tbsp Sugar
- 2 Scallions
- 2 inches Sliced Ginger

Ingredients and tools

- 2 lbs Pork Belly, (skin removed) or pork collar.
- 2 tbsp Cooking Oil
- Butcher's Twine
- Aluminum Foil
- Cast Iron Pan

Preparation

- 1 THIS STEP IS FOR PREPARING A LONG PIECE OF PORK BELLY. IF YOU'RE PREPARING PORK COLLAR OR A SMALL SECTION OF BELLY, SKIP TO STEP 2. Roll the pork belly into a tight cylinder with the fat cap (skin side) facing out, then tie the belly in place with butcher's twine. Tie a length of twine every two inches.
- 2 Chop the scallions into 2" pieces, and slice a 2" long chunk of ginger into small pieces. It's not necessary to peel the ginger since you'll be discarding it later, just wash it well. Mix scallions and ginger together with water, soy sauce, sake, mirin, and sugar.

Cooking

- 1 Heat the cooking oil in a heavy cast iron pan deep enough to braise the pork. Brown the pork on all sides, letting it form a nice crust. Remove the pork from the pan and set it aside.
- 2 Deglaze the pan with the braising liquid, and let it come to a boil. Add scallions, ginger and pork. Cover the pork in the pan with aluminum foil, and place something heavy, like a large bowl on top of it to hold the pork under the liquid. Reduce the heat to a simmer and allow it to braise for 80 minutes.
- 3 Remove the foil and allow the braising liquid to reduce to a thick sauce. Be careful not to let it burn. Remove both pork and sauce from heat and let cool. Then, slice the pork for serving. Slices can be broiled or served as is. Add a tbsp of sauce to your ramen broth for some extra rich, meaty flavor.