

FIVE SPICE & GINGER ROAST PORK



SERVINGS: SIX SERVINGS

TOTAL TIME: 2 HOURS 15 MINUTES

INGREDIENTS

- 2 1/2 pounds of pork belly
- 1 tablespoon of salt
- 2 tablespoon of sugar
- 1/4 teaspoon of five spice powder
- 1/4 teaspoon of garlic powder
- 1/4 teaspoon of ground ginger
- 1/4 teaspoon of cinnamon

DIRECTIONS

1. Boil a large pot of water. Add the pork to the water and cook for about 10 minutes. This will remove some extra blood and fat from the meat.
2. After 10 minutes, remove the meat and pat dry with a paper towel

(DIRECTIONS CONTINUE ON BACK)

DIRECTIONS (CONTINUED)

3. Mix all your spices together and rub the mixture into the pork. Put it in the refrigerator to marinate for 1 hour
4. Preheat the oven to 375 degrees, roast the pork until tender (about 45 minutes - 1 hour)
5. Allow to rest for 10 minutes before serving