**Roasted Pork Belly with Chinese Vegetables**

**Ingredients:**

1 pork belly

1 pkg. char siu seasoning

½ pkg. lotus root, cut in half

1 pkg. gai-lan, washed and cut in large pieces

½ pkg. yu choy, washed and cut in large pieces

1 ½ pkgs. shanghi bok choy, washed and cut in quarters

2 Tbsp. sesame oil

1 Tbsp. oil

2 tsp. soy sauce

3 cloves garlic, minced

**Sauce:**

¾ cup soy sauce

1 Tbsp. corn starch

1 Tbsp. Sambal

1 Tbsp. honey

1 Tbsp. rice vinegar

1 Tbsp. sesame seeds

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Prepare the char siu seasoning per the packet directions.
3. Jackard the pork belly and put in a ½ hotel pan with the marinade.
4. Mix all sauce ingredients together.

**Day 2:**

1. Preheat the oven to 400º.
2. Remove the pork from the marinade. Score the fat side with a sharp knife in a diamond pattern.
3. Cook for 30 minutes. Brush some of the sauce over the belly. Save the rest for tomorrow.
4. Cook for another 30 minutes, remove from the oven, and let cool.
5. While the pork is cooking, cut up your vegetables.

**Day 3:**

1. Preheat oven to 400º.
2. Cook pork for 10 minutes. Pour the remaining sauce over the pork. Continue to cook until it is soft and sliceable.
3. Mix the sesame oil and regular oil together. Divide evenly between 2 large pans. Heat over medium high heat.
4. Divide the garlic between the 2 pans and sauté until it begins to turn white, about 1 minute.
5. Divide the bok choy between the 2 pans and cook for 1-2 minutes, or until it begins to become slightly translucent.
6. Divide the lotus root, yu choy and gai-lai between the 2 pans and cook for 3-4 minutes, or until they are bright green and *al dente*.
7. Add 1 tsp of soy sauce to each pan. Adjust seasonings to taste.