
Rafute - Okinawan Sliced Shoyu Pork

Description

Chef's note: You can serve your rafute as is or use it as a filling for a sandwich, burrito, soft taco, or slider. If the pork falls apart, it can be used in omelettes, fried rice, or placed in the center of a musubi! You can also choose to shred the rafute with 2 forks to create an Okinawan flavored pulled pork.

Total time: 1 hr 10 min Yield: 4 servings

Ingredients

12 cup water
1 lb pork belly (single piece)
2 oz ginger (thinly sliced)
1/2 cup awamori or sake
1/4 cup shoyu
1/4 cup brown sugar
2 Tbsp miso

Prep Time: 10 min Cooking Time: 1 hr Total Time: 1 hr 10 min

Instructions

Place the water, pork belly and ginger in a medium sized pot and quickly bring to a boil on high heat. Once boiling, reduce the heat to medium and simmer for 20 minutes.

Remove the pork belly from the liquid and set both aside to cool. Once cooled to the touch, slice the pork into 1/4" thick slices and place the sliced pork and the cooled liquid back into the pot.

Add in the awamori or sake, shoyu, brown sugar and miso. Quickly bring the mixture to a boil, then reduce to a simmer, continuing to cook until the level of the liquid reduces by half, usually 30 minutes.

Serve your rafute as is or use it as a filling for a sandwich, burrito, soft taco or slider.

Recipe brought to you by:

Chef Grant Sato