

Chinese Five Spice Pork Belly with Crunchy Skin and Juicy Meat

Few things are more satisfying than biting into a slice of



OVEN
375°F

TIME
70 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 3 pounds skin-on, boneless pork belly
- 1 tablespoon Chinese five spice powder
- $\frac{1}{2}$ tablespoon apple cider vinegar
- $\frac{1}{2}$ tablespoon vegetable or canola oil
- $\frac{2}{3}$ teaspoons salt (divided)
- 1 teaspoon cracked black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon light brown sugar

Swaps and Notes:

No Chinese five spice? Use a mix of cinnamon, star anise, cloves, and ground fennel.

Grill Option: Finish on the grill instead of the broiler for a smoky char.

Glaze it up: Add a final brush of hoisin or honey-soy glaze just before serving.

Step-by-Step Instructions:

- 1 Spice Rub:
- 2 Dry the Skin:
- 3 Score and Salt:
- 4 Make a Foil "Boat":
- 5 Roast:
- 6 Crisp It:
- 7 Rest and Serve:

Tips for Success:

Dry skin = crisp skin: The more moisture you remove

before roasting, the better your crackle.

Score don't slice: Be gentle when poking the skin-avoid hitting the fat or meat layer.

Use the foil boat: It keeps the bottom moist and prevents the skin from over-steaming.

Serving Suggestions and Pairings:

Cajun Chicken Sausage Gumbo for a fusion comfort food feast

Easy Turkey Wings for a Southern-style spread

Dorito Casserole for bold, cheesy contrast

Tomato Skillet with Okra and Sausage for a veggie-forward pairing

Chicken Enchiladas for a spicy, savory mashup

Storage and Leftover Tips:

Refrigerate leftovers for up to 4 days in an airtight container.

Reheat in a skillet or oven at 375°F for 10-15 minutes. Avoid the microwave-it ruins the skin.

Freeze: Wrap in foil and freeze up to 1 month.

Reheat uncovered for crispness.

DIRECTIONS

1. **Spice Rub:** In a small bowl, mix five spice, black pepper, garlic powder, onion powder, brown sugar, and 1 teaspoon salt.
2. Place pork belly on a cutting board meat-side up. Rub the spice mix into the meat and sides-not the skin.
3. **Dry the Skin:** Flip the pork belly over. Use paper towels to pat the skin dry. This is key to getting it crisp.
4. **Score and Salt:** Use a sharp knife to gently poke the skin every $\frac{1}{8}$ inch. Don't cut into the meat.
5. Rub $\frac{1}{2}$ tablespoon salt evenly across the skin surface.
6. **Make a Foil "Boat":** Place the pork belly meat-side down on a large piece of foil. Wrap the foil up around the sides of the pork without covering the top. This creates a "boat" to hold the juices and protect the edges.
7. Refrigerate the pork, uncovered, for 2 hours to dry out the skin even more.
8. **Roast:** Preheat oven to 375°F. Mix oil and vinegar together. Brush the mixture all over the top skin with a pastry brush-yes, use it all.
9. Place the foil boat on a baking sheet and roast for 55-70 minutes, or until the internal temperature of the meat hits 165°F or higher.
10. **Crisp It:** Turn off the oven and leave the door open for 5 minutes to let the temperature drop. Turn the broiler on.
11. Return the pork to the oven and broil for 5-15 minutes until the skin pops, bubbles, and crisps up. Watch carefully-rotate the pork as needed to prevent burning.

12. If one area browns too fast, tent it with foil.
13. Rest and Serve: Let the pork rest for 10 minutes, then slice and serve with hoisin sauce, chili crisp, or your favorite dipping sauce.
14. Tips for Success: Dry skin = crisp skin: The more moisture you remove before roasting, the better your crackle.
15. Score don't slice: Be gentle when poking the skin-avoid hitting the fat or meat layer.
16. Use the foil boat: It keeps the bottom moist and prevents the skin from over-steaming.
17. Serving Suggestions and Pairings: Crisp pork belly is the ultimate centerpiece. Serve it with:
18. Cajun : Chicken Sausage Gumbo for a fusion comfort food feast
19. Easy : Turkey Wings for a Southern-style spread
20. Dorito : Casserole for bold, cheesy contrast
21. Tomato : Skillet with Okra and Sausage for a veggie-forward pairing
22. Chicken : Enchiladas for a spicy, savory mashup
23. Pair with pickled veggies, steamed buns, or simple jasmine rice.
24. Storage and Leftover Tips: Refrigerate leftovers for up to 4 days in an airtight container.
25. Reheat in a skillet or oven at 375°F for 10-15 minutes. Avoid the microwave-it ruins the skin.

SWAPS & NOTES

: Savory spice rub with Chinese five spice, garlic, and brown sugar Crispy, shatteringly thin skin that's broiled to perfection Tender, juicy meat that melts in your mouth And best of all?

A little prep, some patience, and a blast of heat deliver maximum flavor and crunch-no deep fryer needed.

Use a mix of cinnamon, star anise, cloves, and ground fennel.

Grill Option : Finish on the grill instead of the broiler for a smoky char.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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