



Grilled pork spare ribs with balsamic sauce

The delicious flavor of pork is concentrated when roasted. Roast meaty spare ribs on a high temperature grill and have your fill of the robust flavor of Japanese pork.

Recommended cuts

Belly

Ingredients

4 large pork spare ribs
 Rock salt, black peppercorns
 Balsamic sauce
 20ml red wine vinegar
 30ml balsamic vinegar
 small amount of butter
 1 onion
 4 cloves

Directions

1. Sprinkle rock salt and crushed pepper on the pork spare ribs.
2. Put the pork and unpeeled onion stuck with cloves and coated with oil in a 250°C oven. Roast the pork for 15-20 minutes. Roast the onion for a further 10 minutes.
3. Put the red wine vinegar in a frying pan and reduce some of the liquid over high heat. Add balsamic vinegar, 50ml of water then salt and pepper to taste. Add a knob of butter.
4. Cut the onion in half and arrange on a plate together with the pork. Spoon over the balsamic sauce.



Roast pork

Thoroughly steaming and roasting is another recommended preparation for moderately fatty, tender Japanese pork. Enjoy the delicious taste of meat whose flavor is not lost in spicy seasonings.

Recommended cuts

Boston Butt

Ham

Ingredients

600g whole cut of pork (Boston butt)
 Seasoning A
 50ml white wine
 1 tablespoon soy sauce
 1 teaspoon salt
 1 clove thinly sliced garlic
 2 thin slices of ginger
 1 star anise
 Olive oil

Directions

1. Immerse pork in seasoning A for one day.
2. Wipe the liquid from the meat and reserve. Put oil in pan and brown on outside over high heat. Cover, lower heat, steam and roast for 30-35 minutes.
3. Remove meat, add the marinade liquid to pan and reduce.
4. Cut pork into 1 cm slices and spoon sauce from step 3 over it.

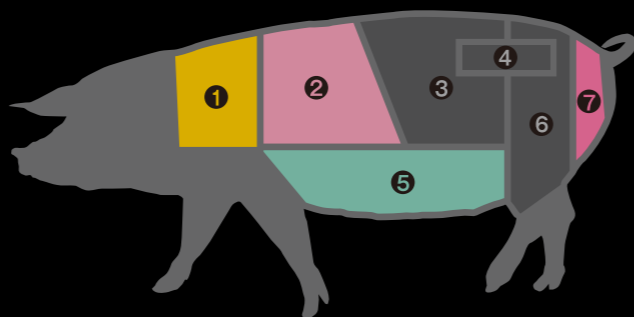
Simmer and Steam



Recommended cuts

① Shoulder ② Boston Butt ⑤ Belly ⑦ Ham Outside

The marbling of pork is one of the reasons for its delicious flavor. Japanese pork, with no aroma, does not require a second boiling, the first boiling water having been discarded. When simmered over for a long time, excess fat falls from well marbled ribs for a deeply flavored dish. In addition, because of its delicious flavor, a whole cut of pork can be slowly simmered in plenty of water after being marinated in salt for a couple of days and then rinsed off. With this preparation you can enjoy both the tender meat and stock for a soup.



Shabushabu of julienned vegetables and thinly sliced pork

"Pork *shabushabu*" is one of the most popular dishes in Japan. Dipping pork in hot water reduces fat. Eat it with plenty of vegetables for a healthy meal.



Ingredients

1 liter of soup
(fish stock or other such as consommé or chicken stock)
Carrots, celery, watercress, green onions, etc.
Use the following ingredients to create a sauce to taste :
salt, soy sauce, olive oil, lemon juice, etc.

Directions

1. Julienne vegetables. You may also slice thinly using a peeler.
2. Pour soup into a pot, warm, and add vegetables. When vegetables are cooked through, spread out one piece of pork at a time and dip in soup. When pork is cooked through, remove from soup wrapped around vegetables. Dip in your choice of sauce and enjoy.