

## Pork Watercress Soup

- 1 lb. pork belly, cut into ½-inch thick pieces
- 3 to 4 cloves garlic, halved, then smashed
- 2-inch piece ginger, sliced
- 1 bunch watercress
- 6 shiitake mushrooms, soaked, stems removed, sliced
- Cooking oil
- Water

### **Marinade:**

- 2 tablespoons shoyu (soy sauce)
- 2 tablespoons brown sugar
- 1 teaspoon sesame oil
- 1 teaspoon salt
- 1 teaspoon vinegar
- Fresh cracked pepper

Combine marinade ingredients in a bowl. Marinate pork for 15 to 20 minutes. Cut watercress into 2-inch lengths. Separate the leafy pieces from the stem pieces. Heat oil in a large pot—you don't need much, just barely enough to coat the bottom of the pan so the pork doesn't stick before the belly fat starts to melt. Brown pork on all sides. If you end up with an uncomfortable amount of rendered fat, pour some off. Add ginger and garlic and stir until fragrant. Add water to cover pork. Bring to a boil, then reduce heat and simmer for about 30 minutes.

Add watercress stem pieces and shiitake mushrooms. Simmer for at least another half an hour until the pork and watercress are tender. When you're ready to serve, ladle into bowls and add the fresh watercress leaves on top. Pour a little more soup broth over to wilt the leaves.