Chashu

Ingredients

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3-pound boneless pork shoulder roast, cut in half (Each piece about 3x4x4 inches)
1 cup soy sauce
½ cup sake
½ cup mirin
½ cup water
¼ cup brown sugar
4 garlic cloves, smashed
2-inch piece of ginger, unpeeled, sliced into ¼-inch rounds
3 green onions, roots trimmed, cut in half (about half a bunch)
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Everything in the pot

1. Pour the soy sauce, sake, mirin, and water into an Instant Pot or other pressure cooker. Add the brown sugar and stir until the sugar dissolves. Add half the garlic, ginger, and green onions. Put the pieces of shoulder roast in the pot and turn them to coat with the sauce. Scatter the remaining garlic, ginger, and green onions over the top.
2. Pressure Cook for 50 minutes with a Natural Release
3. Rest (optional) and serve
   Carefully lift the pork out of the sauce. If you are using it immediately, cut the pork into ½-inch thick slices and serve. If you have the time, rest the pork - it will slice easier. Let the pork cool to room temperature, put it in a zip-top bag, ladle a cup or two of pot sauce over the pork, and seal the bag. Rest the bag in the refrigerator for a few hours to a few days. Then, remove the pork from the bag, slice it into ½-inch thick slices, and serve. If you want to sear the pork, heat a small skillet over medium heat, then sear the pork until just browned on each side, about 2 minutes each.

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