

Braised Pork Shank with Brown Sauce Recipe

Ingredients: Serves 4

1 pork shank
4 stalks scallion
2 slices ginger
1 star anise
200g spinach

Seasonings:

1 cup soy sauce
1 teaspoon dark colored soy sauce
3 tablespoons wine
1 tablespoon rock sugar

Method:

Remove all hair from pork shank, rinse well. Tie with a string or 3-4 toothpicks to fixed the shape. Boil for 2 minutes in hot water, remove and rinse again. Place scallion sections on a pot, put shank on top, add ginger, star anise, and wine in, pour boiling water to cook shank for an hour (water should cover the shank). Add soy sauce and sugar, continue to stew for more than 2 hours until shank is tender enough. Remove to a serving plate. Serve with stir-fried spinach. Pour the sauce over the pork shank with a spoon at the last 30 minutes, so that the skin side will get browned and glossy.

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