

Braised Pork with Dried Bamboo Shoots Recipe

Ingredients: Serves 4

600g pork (belly with skin)
2 pieces dried bamboo shoots (about 60g)
2 stalks scallions
2 slices ginger
1 star anise

Seasonings:

2 tablespoons wine
3 tablespoons soy sauce
½ tablespoon rock sugar
a little of dark colored soy sauce

Method:

Soak dried bamboo shoots overnight, brush to clean. Soak with water again for 2-3 days until bamboo shoots turn softer. Blanch for a while, tear to strips when it cools. Cut into suitable size of length, discard the hard ends. Cut pork to chunks, rinse and pat dry. Heat 1 tablespoon of oil to stir-fry pork until the surface become lightly browned (or you may blanch it before stir-fry it). Add green scallion sections and ginger slices in, fry until fragrant. Add wine and soy sauce, stir-fry for a while. Add 2½ cups of water, bamboo shoots and rock sugar, bring to a boil, turn to low heat, stew for 1½-2 hours. Add more soy sauce or sugar to adjust the taste.

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