

Braised Pork with Sea Cucumber Recipe

Ingredients: Serves 4

700g pork belly with skin

3 sea cucumber

shredded scallions

Seasonings A:

2 stalks scallion

2 slices ginger

1 star anise

2 tablespoons wine

5-6 cups water

Seasonings B:

½ cup soy sauce

¼ cup Shao-xing wine

1 teaspoon dark colored soy sauce

1½ tablespoons rock sugar

2-3 cups pork stock

Seasonings C:

1 tablespoon wine

1 stalk scallion

2 slices ginger

4 cups cold water

Method:

Blanch whole piece of pork for 1 minute, remove and rinse. Put in a pot, add seasonings A, cook for an hour. Remove the pork to a bowl (with the skin side down). Add seasonings B, seal with aluminum foil or cover with a lid, steam for 2-3 hours until pork is very tender. Rinse sea cucumber, clean sands from inside of sea cucumber. Put in a pot, cook with seasonings C for 10 minutes. Remove. Pour the pork broth from steamed pork, turn the pork over to a serving plate. Cover with a bowl to keep warm. Put sea cucumber to the pork broth, cook over medium-high heat until broth reduced to $\frac{2}{3}$ cup and become thick and bright. Remove sea cucumber onto a serving plate with pork, pour broth over pork and sea cucumber. Place shredded scallions by the side and serve hot.

[asian_free_recipes_download][asian_free_recipes_download]