

Diced Pork Mushroom with Shallots Recipe

(Taiwanese Recipe)

Ingredients:

2 bowls red cooked pork
(pls. refer More Taiwanese Recipes below)
6 slices mushrooms
1 small pack shallots

Seasonings:

1 tablespoon cooking wine
4 tablespoons soy sauce
1 tablespoon sugar
½ tablespoon five spiced powder
3 cups water

Method:

Dice red cooked pork. Soak shiitake mushrooms in water until soft, then dice. Heat 2 tablespoons cooking oil to stir-fry diced mushrooms until flavor is released, then add diced pork and all the seasonings. Bring to a boil. Add shallots and reduce heat to low. Cook for 20 minutes until the flavor is evenly absorbed, remove from heat and serve. Red cooked pork tastes better with the skin on, and the stewed liquid will be shinier. In this recipe, it is better retain the skin of the red cooked pork to increase the stickiness of the liquid. Ready-made shredded shallots are more convenient, however, note that the freshness of the shallots is very important, as old shredded shallots have an unpleasant oily odor.

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