

## **Fujian Pork Congee Recipe**

**(Fujian Yuk Chok)**

### **Ingredients:**

¾ cup glutinous rice  
¾ pound fresh pork butt in 1 piece  
1 quart cold water  
1 medium onion, peeled and quartered  
One ½-inch-thick slice fresh ginger, lightly smashed  
4 scallions, trimmed and cut into thirds  
2 teaspoons salt  
3 cups Chicken Stock  
⅔ cup raw peanuts, skins removed  
3 tablespoons finely sliced green parts of scallion, for garnish  
2 tablespoons finely sliced fresh coriander (cilantro) leaves

### **Method:**

To prepare the rice, place it in a bowl with water to cover and wash 3 times, rubbing between your palms. Drain, place back in the bowl with water to cover, and soak for 2 hours. In a large pot, place the pork butt, cold water, onion, ginger, scallions and salt. Cover and bring to a boil over high heat. Reduce the heat to low, leave the lid cracked, and simmer for 45 minutes. There should be 3 cups of liquid. Turn off the heat and strain the cooking liquid into a bowl. Remove the pork and allow it to cool until it can be handled. Discard all other ingredients. Place the stock, pork cooking liquid, and peanuts in a pot and bring to a boil over high heat. Reduce the heat to low, leave the lid cracked, and cook for 30 minutes. Raise the heat to high and return to a boil. Strain the rice, add to the pot, stir well, and return to a boil. Reduce the heat to low, leave the lid cracked, and simmer for 45 minutes, stirring every 10 minutes. As the congee is cooking, cut the pork into ½-inch cubes. Five minutes before the end of the cooking time, add the pork and stir well into the congee. Turn off the heat, transfer to a heated tureen, and serve, garnished with scallions and coriander (cilantro) leaves.