

Pig Trotters with Black Vinegar Recipe

(Malaysian Recipe)

Ingredients: Serves 4-6

500g pig trotter
300g old ginger
1 tablespoon sesame oil
10 dried chilies
1 liter water
1 bottle (450ml) black vinegar

Seasonings:

1 tablespoon sesame oil
1 teaspoon salt
200g cane sugar
50g palm sugar (gula melaka)

Method:

Cut pig trotter into small pieces, scald in boiling water briefly then remove to rinse and drain. Peel ginger and flatten with a knife. Heat up sesame oil, put in ginger and pan-fry until golden brown. Remove and set aside. Place pig trotters, ginger, dried chilies, water, black vinegar and seasonings into a clay pot. Cook over low heat for about an hour until the pig trotter is tender before serving. Vinegar cannot be cooked in copperware as vinegar being acidic, disintegrates copper and causes poisoning.

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