

Pork Tendon with Seafood Recipe

Ingredients: Serves 4

300g pork tendon
12 shelled shrimps
80g crab legs
½ bamboo shoot
1 tablespoon dried black fungus
8 pieces sweet pea pods
4-5 ginger slices
1 cup soup stock

Seasonings A:

1 stalk scallion
2 slices ginger
1 tablespoon wine
4 cups water

Seasonings B:

2 teaspoons light colored soy sauce
a pinch of salt
a little of cornstarch paste

Method:

Put pork tendon in a pot with seasonings A, bring to a boil. Drain and rinse cold, cut to suitable size. Mix crab legs and shrimps with a little of salt and cornstarch for 10 minutes. Blanch then drain. Slice bamboo shoot. Soak black fungus to soft, trim and rinse it. Trim sweet pea pods, cut into two pieces. Heat 2 tablespoons of oil to stir-fry ginger slices and bamboo shoot, when fragrant, add pork tendon, fungus, soup stock, soy sauce and salt in, cook for 5 minutes over low heat. Adjust the taste, add crab legs and shrimps in, thicken with cornstarch paste, serve hot. To soften the dried pork tendon, put pork tendon in 4-5 cups of cold oil and turn on the heat. When the tendon begins to curl, sprinkle water to oil and cover the lid. Wait until the "crackling" sound quiets completely and sprinkle water again. Repeat 5-6 times until the tendon expands. Remove and soak the tendon in cold water for 1-2 days.