

Pork in Dark Soy Sauce Recipe

Ingredients: Serves 4

500g pork belly or pork with skin or chicken pieces
15 cloves garlic, peeled but leaving last layer of skin on
2 tablespoons sugar
3 to 4 tablespoons dark soy sauce
2½ cups water

Method:

Smash garlic cloves open with the back of a cleaver, but leave them whole. Cut the pork into 2cm cubes; wash and pat dry. Melt sugar in a wok or saucepan over medium heat. (The sugar will take about 1 minute before it starts melting. The moment it does, turn off heat or the sugar will burn and leave a bitter taste. Melted sugar should be golden). Add dark soy sauce, garlic, pork and water, then turn on to high heat. When mixture boils, turn heat down to medium low and simmer for about an hour until gravy is thickened and meat is tender. The thickness of the gravy depends on how you like it - leave to simmer longer if you want a really thick gravy.

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