

Preserved Vegetable with Fresh Bacon Recipe (Chinese Recipe)

Ingredients: Serves 10

¼ lb preserved mustard greens
2½ lbs fresh, uncured bacon in 1 piece
2 quarts cold water
5 ozs sugarcane sugar or brown sugar
3 tablespoons Shao-Hsing wine or dry sherry
1 cup mushroom soy sauce

Method:

Wash the preserved vegetable carefully and thoroughly to remove sand and salt. Remove each stalk, open the leaves, and wash 4 times. In a large oval Dutch oven, place all the ingredients except the mushroom soy sauce. Bring to a boil over high heat. Add the mushroom soy sauce and return to a boil. Cover the pot, reduce the heat, leave the lid cracked, and simmer for 3 hours. Test the bacon with a chopstick. If it goes easily into the bacon, it is done. If not, cook for another 30 minutes to an hour. When the meat is done, allow the pot to cool. Remove the meat and vegetable to a large plate, allow to cool to room temperature, cover, and refrigerate for 8 hours or overnight. Reserve 1 cup of cooking liquid. Remove the vegetable from the plate, cut into ¼-inch slices, and make a bed of these in a steamproof dish. Slice the bacon across into ½-inch slices. Reassemble the slices atop the vegetable. Coat the bacon with the reserved cooking liquid to give it a dark coating. Place the dish in a steamer, cover, and steam for 30 minutes. Turn off the heat, remove from the steamer, and serve with cooked rice.

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