

Salty Pork with Bamboo Shoot Recipe

Ingredients: Serves 4

2 stalks ta-gu green vegetable

1-2 bamboo shoots

100g preserved salted pork

1 stalk scallion

$\frac{2}{3}$ cup water or soup stock

Seasonings:

salt and sugar to taste

a few drops of sesame oil

Method:

Trim the ta-gu vegetables, cut all leaves off, you may halve those long ones. Blanch and then rinse to cold. Steam preserved salted pork until done (about 30-45 minutes), slice it. Cut scallion to sections. Clean and then cook bamboo shoots with the husk for 30-40 minutes until done. Remove and let it cool. Peel and trim off the hard skin, then cut into slices. Heat 1 tablespoon of oil to stir-fry scallion, bamboo shoot and salted pork, add water, stir evenly, cook for 3-5 minutes. Add vegetable, cook over medium heat until the tenderness you like. Season with salt and sugar, cook until soup is almost absorbed. Drizzle sesame oil, serve. Preserved pork uses the bottom part of a pig; therefore it does not have bone. It is made using the same method as the Chinese ham with a shorter preserved time. It is tender than ham, and also less salty. You may steam it or stir-fry with vegetables.

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