

## Simmer Pork Trotter with Wine Recipe

(Malaysian Recipe)

### Ingredients A: Serves 4-6

6 small pork trotters/500g pork belly  
cut into big pieces  
1000ml water  
3 star anise  
5-cm ginger  
1 teaspoon salt  
1 teaspoon sugar

### Ingredients B:

1 tablespoon sesame oil  
2 tablespoons shredded ginger

### Seasoning:

8 tablespoons yellow wine  
2 tablespoons shaoxing wine  
1 tablespoon sugar  
½ tablespoon light soy sauce

### Method:

Put ingredients A into a stock pot and bring to boil at high heat. Lower the heat and cook for another 45 minutes. Dish up pork trotter and drain well. Heat up oil and sauté shredded ginger until fragrant and crispy. Remove and drain. Re-heat oil and add in pork trotter, seasoning and stir-fry at high heat until well-mixed. Dish up, sprinkle the crispy ginger shreds on top and serve immediately.

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