

Simmered Belly Pork Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

1 piece stewed belly pork (about 600g)
(pls. refer More Taiwanese Recipes below for recipe)
½ napa cabbage

Seasonings:

1 tablespoon cooking wine
1 cup stewing broth
½ tablespoon sugar
1 cup water

Method:

Cut belly pork into strips and cook over low heat with all seasonings added until flavor is absorbed. Rinse napa cabbage well and cut into large pieces, then stir-fry with 2 tablespoons of cooking oil until done. Remove and line at the bottom of the plate. Wait until the pork is tender, thicken the liquid with cornstarch water and remove to the top of the cabbage. Serve. In order to cook the pork until very tender, prolong the cooking time. Turn the pork over constantly, or it will stick to the pan. Drain the cabbage well before lining on the plate.

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