

Steamed Pork with Fermented Cabbage Recipe

Ingredients: Serves 4

600g pork belly with skin
60g dried fermented cabbage
2 stalks scallion
2 slices ginger
1 star anise
a little cornstarch paste

Seasonings:

5 tablespoons soy sauce
1 tablespoon wine
2 teaspoons rock sugar
¼ cup pork broth

Method:

Cook pork with 5 cups of boiling water for 30 minutes until done. Remove pork. Wipe dry the skin, soak in soy sauce until the skin side colored. Deep-fry in very hot oil until browned. Remove, soak in cold water right away. Soak for 20 minutes, remove and slice the pork, arrange on a bowl. Rinse fermented cabbage, squeeze dry, cut them shorter. Fry without oil for a while to enhance the fragrant. Remove, pour over pork. Stir-fry scallion sections, ginger slices and star anise with a little of oil, add remained soy sauce and seasonings, pour over pork. Steam over 2 hours until pork is tender enough. Remove. Pour stock from pork to a pot, thicken it with a little of cornstarch paste. Turn pork over onto a plate, pour sauce over, serve hot with steamed jasmine rice.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]