

Steamed Pork with Salted Salmon Recipe

Ingredients: Serves 4

1 piece salted salmon or salted tooth croaker in oil
250g ground pork (belly pork)
1 tablespoon chopped scallion
1 tablespoon ginger shreds

Seasonings A:

1 tablespoon soy sauce
¼ teaspoon salt
a pinch of pepper
3-4 tablespoons water

Seasonings B:

¼ teaspoon sesame oil
2 teaspoons cornstarch

Method:

Chop ground pork again. Mix evenly with seasonings A, stir with one direction to make the pork sticky. Add scallion and seasonings B, mix again. Rinse salted salmon, you may soak in water for a while if it is too salty. Wipe salmon dry. Put pork on a plate, place salmon on top. Sprinkle ginger shreds on top of salmon. Steam for 20-25 minutes until done. Since salted salmon is rare and expensive, people used to substitute it with other salted fish.

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