

## Stew Meat Sauce Rice Recipe

**Ingredients:** Serves 30

1200g pork back with skin, 1cm-cubes or ground  
10 crushed garlic cloves  
soy oil  
75g dry deep-fried chopped shallots  
75g dry deep-fried chopped garlic  
4000cc water  
150g coriander for sprinkle  
30 rice-bowl of steamed rice  
300g ginger slices  
40g white pepper powder  
300g dry fish floss

**Seasonings:**

110cc soy sauce  
2 tablespoons white pepper  
½ teaspoon five spices powder  
½ tablespoon licorice powder  
75g crystal sugar  
3 tablespoons gourmet powder

**Method:**

To make the meat sauce, pour soy oil in a warm wok and sauté crushed garlic. Add ground pork and stir until between medium to well done, turn off heat. Add dry deep-fried chopped garlic, dry deep-fried chopped shallots, and stir until fragrant about 5 minutes. Add white pepper powder, five spices powder, licorice powder, crystal sugar, gourmet powder and soy sauce and stir about 5 more minutes, strain out oil. Transfer meat sauce to a pot, add enough water and simmering at least an hour, please add water as needed. To serve the stew meat sauce rice, in a bowl, spoon 70% full rice first, and next spoon stew meat sauce, dry ground fish, white pepper, chopped coriander and ginger slices. For different flavor, ginger slices can be substituted by pickled yellow radish or cucumber.