

Stewed Pig Trotter with Peanuts Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

1 no. pig's trotter
200g peanuts
2 whole garlicks
10 red dates
800ml water
1 tablespoon Shaoxing wine (for later use)

Seasoning:

10g rock sugar
1 tablespoon light soy sauce
1 tablespoon oyster sauce
½ tablespoon dark soy sauce
1 teaspoon sesame oil
1 teaspoon pepper

Method:

Soak the peanuts into water over night. Remove, cook into a pot of boiling water for 20 minutes. Dish up and drained. Keep aside. Cut the pig's trotter into convenient pieces, rinse and blanch into boiling water for a while. Remove and rinse with tap water and leave aside to drain. Put the peanuts and pig's trotter pieces into a deep pot. Add in red dates, garlic, seasoning and water. Covered and bring to a boil. Then, simmer over a low heat for approximately 45 minutes until the peanuts and pig's trotter pieces are cooked through and tender or the sauce is thick. Lastly, sprinkle with Shaoxing wine, stir well. Remove and serve hot.

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