

Stewed Pork with Red Bean Curd Recipe

Ingredients: Serves 4

1kg pork belly with skin
3 stalks scallion
2 slices ginger
1 star anise
200g snow pea sprouts

Seasonings:

1½ cups red bean curd sauce
2 tablespoons rock sugar

Method:

Choose a piece of pork with 8cm wide, boil with hot water for 3-5 minutes. Remove and rinse it. Cut into two pieces, trim off the irregular part. Put pork in a pot with scallion, ginger, star anise and red bean curd sauce, add hot water to cover the pork. Bring to a boil, turn to low heat, simmer for 2 hours until the soup is reduce to one third of the amount. Remove pork and broth to two bowls with skin side down, add rock sugar in, steam over 1 hour until pork is tender enough. Pour the broth to a sauce pan, reduce to ⅔ cup over high heat, try the taste, add more sugar if needed. Set pork onto a plate with skin side up carefully, pour red broth over pork, serve with stir-fried snow pea sprouts.

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