

Babi Ponteh Recipe

(Stewed Pig's Trotter Recipe)

Ingredients:

1 pig's trotter or 300 g tweebak
10-cm cinnamon
3 onions, peeled
4 cloves garlic, peeled
300 g yam bean (bengkwang), peeled
4 potatoes, peeled
2 tablespoons oil
1 tablespoon gorund preserved soy beans (taucheo)
1 tablespoons dark soy sauce
1 tablespoons sugar
1 teaspoon salt or to taste
720 ml water

Method:

Ask butcher to cut trotter into pieces. Blanch in hot water and rinse in cold running tap water to remove scum. Drained. Wash cinnamon stick. Grind onions and garlic until fine. Wash and cut yam bean into wedges. Wash and cut potatoes into 4 and soak in water. Heat oil in a pot and fry cinnamon, ground onions and garlic until light brown and aromatic. Add preserved soy bean and fry for 1 minute. Add pork pieces and stir-fry for 3 minutes. Add dark soy sauce, sugar, salt and water. When meat is half-cooked, add yam bean. Cook, covered for 15 minutes. Add potatoes and cook until meat is tender, yam bean is soft and potatoes are cooked and stew thickens.

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