

Basic Stewing Broth Recipe

Ingredients:

Five-spice ingredients as needed
Scallions, ginger and garlic as needed
Chili pepper as needed
2 tablespoons cooking wine (Kaoliang wine)
1/2 bottle dark soy sauce
1.3 oz rock sugar
1 tablespoon salt
15 cups soup stock

Method:

Stuff all the five-spice ingredients inside a cotton pouch and seal the opening tightly. Use approximately 3 tablespoons of cooking oil to stir-fry scallions, ginger, garlic and chili pepper until fragrant. Drizzle in the wine (Kaoliang wine is the best because of its aroma), then add soy sauce, rock sugar, salt and soup stock. Bring to a boil. When preparing stewing broth, cook the five-spice pouch in the liquid over low heat for 20 minutes to release the flavor of the spices, then add the cooked ingredients and stew.

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