

Braised Pig Trotters Recipe

Ingredients: Serves 4

1 pig's trotter (about 1.2kg), cut into
4cm x 5cm pieces
a sling of oil, for stir-frying
1 tablespoon chopped garlic
1 tablespoon light soy sauce
a pinch of salt

For the pot:

5 cloves garlic, slightly smashed
7 dried chilies, de-seeded
1 teaspoon salt
4 teaspoons dark soy sauce
4 teaspoons light soy sauce
3 tablespoons rice wine

Method:

Scald the trotters in a pot of boiling water for 5 minutes. Remove from the pot and rinse in running water. Drain and pat-dry. Heat a sling of oil in a wok and stir-fry trotter briefly with garlic, light soy sauce and salt. Once fragrant, transfer all ingredients into a pot. Add all ingredients under 'for the pot', except for the rice wine. Add enough water to cover the ingredients. Bring to a boil and then lower heat to a simmer for 1½ hours, or longer, until the meat is tender and gravy is reduced considerably. Add rice wine, stir well and serve with steamed white jasmine rice.

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