

## Clay Pot Preserved Meat Rice Recipe

(Malaysian Recipe)

### **Ingredients A:** Serves 4

350g white rice, cleaned and drained

600ml water/chicken stock

½ teaspoon salt

1 tablespoon fried garlic oil

### **Ingredients B:**

1 pair Chinese sausage

1 Chinese liver sausage

1 preserved duck leg, cook in boiling water for 2 minutes,  
cut into pieces

1 tablespoon shredded ginger

### **Seasoning (mixed):**

½ tablespoon oyster sauce

½ tablespoon light soy sauce

½ teaspoon sugar

1 teaspoon Shaoxing wine (optional)

Dash of pepper

### **Garnishing:**

1 sprig scallions (chopped into small cubes)

### **Method:**

Put ingredients A into a clay pot and cook until the rice is semi-cooked. Put ingredients B on top of the rice. Cover and cook at low heat for another 15 minutes or until well done. Remove from heat, sprinkle seasoning and chopped scallions on top and serve.

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