

## Dong Po Stewed Pork Recipe

**Ingredients:** Serves 4

900g pork belly with skin

4 stalks scallions

1 small piece ginger

2 star anise

10g cinnamon peel

8 straw strings

**Seasonings:**

2 tablespoons sugar

5 tablespoons soy sauce

½ cup Shao-xing wine

**Method:**

Choose a piece of pork with 5cm wide, then cut into 5cm square chunks. Soak straw strings to soft, tie pork with one string. Boil pork for 2 minutes. Stir-fry sugar with 2 tablespoons of oil until browned, add 4 cups of water, bring to a boil and add scallion, ginger, star anise, cinnamon, soy sauce and ¼ cup of wine. Put pork in after water boils again. Simmer for 2 hours. Turn off the heat, remove pork to a bowl when pork cools. Filter the soup to bowl, add 2 tablespoons of wine in, steam pork for 1 hour more. Store pork in refrigerator over night. Scoop away grease from top, add 2 tablespoons of wine again, steam for 30 minutes until heated thoroughly. Serve.

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