

## Five-Spiced Stewed Pork Recipe

### Ingredients:

1½ to 2 lbs belly pork  
4 cloves garlic, peeled  
1 leek

### Seasonings:

1 tablespoon Chinese cooking wine  
1 cup soy sauce  
2 tablespoons brown sugar or 3 pieces of rock sugar  
3 star anises  
6 cups soup broth  
a pinch of pepper

### Method:

Blanch the whole belly pork in boiling water to remove the blood and scum. Then rinse with tap water until clean and cook in boiling water for 20 minutes until done. Remove and cool, then cut into large square pieces. Heat 2 tablespoons of cooking oil in a wok to stir-fry garlic cloves until fragrant. Return pork and add seasonings to taste. Bring to a boil then reduce heat to low and simmer for 30 - 45 minutes until the pork is fork-tender and soft. Remove to serving plate and sprinkle with shredded leek. Serve.

**Note:** When buying belly pork, select those with tight, square layers for this dish. During the cooking process do not let the pork stick to the pan. When the pork starts to soften, turn the skin face up because skin sticks to the bottom easily.

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