

Fried Soy Sauce Pork Recipe

(Chien Bak Recipe)

Ingredients:

500 g belly pork, sliced $\frac{3}{4}$ cm thick
2 tablespoons oil
1 onion, peeled and sliced
125 ml water

Marinade (mix together):

1 tablespoon dark soy sauce
1 calamansi lime, juice only
2 tablespoons sugar
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper

Method:

Allow the pork to marinate for at least an hour. Heat the oil in a wok to fry the onion for half a minute. Dish out and set aside, leaving the oil in the wok. Add the pork together with its marinade to the oil in the wok, and fry for a few seconds before lowering the heat to simmer the meat until tender, about 30 minutes. Add water, a little at a time, to cook the meat. Dish out onto a deep serving plate when cooked and serve topped with the onion slices.

Note: The meat can be cooked in a block and sliced after cooking.

[asian_free_recipes_download][[/asian_free_recipes_download]