

Ginseng Pork Stew Recipe

(Korean Recipes)

Ingredients: Serves 2

1 large piece of pork neck
1 cotton string
2 strips of ginseng
½ cup of Korean Jinro wine
¼ cup of soy sauce
1 tablespoon sugar
1 large piece of ginger, peeled
4 cups of water
½ tablespoon salt
a sprig of coriander (cilantro) leaf for garnishing

Method:

Sliced pork neck into thick slices lengthways, and use sliced pork to roll up ginseng and tie up with cotton string. Heat oil in a frying pan and pan-fry pork until golden brown on all sides. Remove and put pan-fried pork rolls and all other ingredients into an inner pot of an electronic double boiler. Stew or double-boil the pork in the boiler for about 1½ hours or until pork is tender and cooked (try to carefully pierce a fork to see if it can go through the sliced pork making sure not to break the rolls). When ready, remove the pork rolls and slowly and carefully take off the string from the pork roll, slicing into 1 inch thick and place on the serving dish. Pour some sauce from the stewing pot onto the pork slices and garnish with a sprig of coriander (cilantro) leaf before serving.

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