

Red-Cooked Pork Trotter Recipe

Ingredients:

1 pig's trotter
8 cloves garlic

Seasonings:

A 3 tablespoons soy sauce
B 1 tablespoon cooking wine
3 tablespoons soy sauce
1/2 teaspoon salt
1 tablespoon sugar
A pinch of white pepper
3 cups water
2 star anise

Method:

Have the butcher chop the trotter into pieces. Rinse well and blanch in boiling water, remove and rinse under cold water. Discard water. Marinate with seasoning **A** for 30 minutes. Deep-fry in smoking oil for about 3 - 5 minutes until brown. Remove and rinse under cold water to cool off. Heat 2 tablespoons cooking oil until smoking, stir-fry garlic until fragrant. Return pig's trotter and season with seasoning **B** to taste. Bring to a boil, then reduce heat to low; simmer for 1 hour or until pig's trotter is very tender and sauce is reduced and thickened. Remove and discard garlic and star anise. Serve.

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