

Red Cooked Pork Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

1 piece stewed pork (approximately 300g)
(pls. refer More Taiwanese Recipes below)
½ stalk napa cabbage stem
2 stalks scallion, sectioned
2 slices ginger

Seasonings:

2 tablespoons Shao Xing wine
½ cup soy sauce
2 tablespoons rock sugar
½ cup water

Method:

Cook pork in pan with scallions, ginger as well as all the seasonings until boiling. Reduce heat to low and cook until flavor is well absorbed and the liquid is mostly absorbed, thicken the remaining liquid with cornstarch. Rinse napa cabbage stem well, blanch until slightly softened, remove and cook in stewing broth until done. Remove and line at the bottom of a serving plate and top with the pork. Serve. Shao Xing wine has a distinctive aroma, lingering on even after the alcohol evaporates. It makes the meat particularly tender and delectable. Any greens can be cooked to line at the bottom of the plate, if the napa cabbage stem is not available, just cook napa cabbage instead.

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