

## Spicy Double Cooked Pork Recipe

**Ingredients:** Serves 4

250g pork belly  
2 tablespoons small white fish/anchovies  
1 stalk green garlic  
1 red chili  
2-3 red chilies

**Seasonings A:**

1 stalk scallion  
2 slices ginger  
½ star anise  
1 tablespoon wine

**Seasonings B:**

2 tablespoons hot chili paste  
3 tablespoons pork broth  
a pinch of white pepper

**Method:**

Bring 3 cups of water to a boil, cook pork with seasonings A. Boil over high heat for 1 minute, then turn to low heat and continue to cook for 20 minutes until the pork is done. Soak it in the broth until cool, remove and cut into thin slices. Dice red chili; cut the dried chilies to smaller pieces; cut green garlic into sections (cut the white part shorter). Heat 2 tablespoons of oil to stir-fry pork and small fish/anchovies over high heat. When the pork become a little browned, add hot chili paste and dried chili in. When stir-frying, add pork broth to make all the ingredients mixed. Put green garlic sections in, stir-fry evenly. You may serve this dish with steamed buns or bread.

[asian\_free\_recipes\_download][[/asian\_free\_recipes\_download]