

## Stew Meat Sauce Recipe

### Ingredients:

1200g ground pork  
soy oil  
10 crushed garlic cloves  
75g dry deep-fried chopped shallots  
75g dry deep-fried chopped garlic  
1 tablespoon white pepper powder  
½ tablespoon five spices powder  
½ tablespoon licorice powder  
75g crystal sugar  
150cc soy sauce  
3 tablespoons gourmet powder  
4000cc water

### Method:

To make luxury meat sauce, pour soy oil in a warm wok and sauté crushed garlic. Add ground pork and stir until medium-well done. Add dry deep-fried chopped garlic, dry deep-fried chopped shallots, and stir for 5 minutes. Add gourmet powder, five spices powder, licorice powder, white pepper powder, crystal sugar and soy sauce, stir for 5 more minutes. Remove meat sauce into strainer. In a clean pot, add meat sauce and appropriate amount water, set over low heat and simmer about an hour, add enough water if necessary, turn off heat.

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