

Stir-Fried Pork Belly with Garlic Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

300g belly pork

2 leeks

2 chili peppers

Seasonings:

2 tablespoons soy sauce

1 tablespoon cooking wine

1 teaspoon sugar

¼ teaspoon salt

3 tablespoons water

Method:

Remove skin from the belly pork and slice into thin slices so that they cook more easily. Also belly pork slices thicken after cooking. Rinse leeks well and cut diagonally into sections. Soft leeks and leeks with longer whites are tastier. Cut chili peppers diagonally into slices. Heat 3 tablespoons of cooking oil in wok to stir-fry belly pork until the color changes to white. Add leek sections and chili pepper slices as well as all the seasonings to taste. Stir rapidly until done and remove. Serve.

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