

ChowFu.co

Red Braised Pork**

Difficulty*	Prep	Cook
2	10min	130min

*Difficulty on a scale from 1-5, where 1 is easiest

** This dish was inspired by Fuchsia Dunlop's Every Grain of Rice. See the blog for more details and how to purchase this excellent book.

Ingredients

2.5 lbs (1kg) Pork Belly
1 Piece of Ginger (35g)
2 Scallions (25g)
2 Star Anise
2.5 Cups Beef Stock
Peanut Oil – 3 Tablespoons
Shaoxing Wine – 3 Tablespoons
Sugar – 2 Tablespoons
Cinnamon – 1 Teaspoon
Dark Soy Sauce – 2 Teaspoon
Roasted Sesame Seeds – 2 Teaspoons

Directions

- 1.) Chop the pork belly into bite sized pieces.
- 2.) Cut the ginger into several slices, and scallions into 2-3 inch chunks.
- 3.) In a hot wok, add the peanut oil and let it sit for one minute.
- 4.) Toss in the ginger slices and half the scallions. Stir fry until fragrant.
- 5.) Add in the pork belly. Stir fry for several minutes.
- 6.) Add in the Shaoxing wine. Stir fry for a couple more minutes.
- 7.) Add in the beef stock, soy sauce, cinnamon, sugar, and star anise. Bring everything to boil.
- 8.) Carefully transfer everything to a medium sized pot. Let it simmer for 2 hours.
- 9.) Before serving, add in remaining scallions. Pour the contents into a serving dish and add the sesame seeds.
- 10.) Serve immediately.