

I?m really not sure where Sue is getting these recipes from, or if she?s just making up silly names for them now!!! Let?s call it ?Slow Asian style braised Belly Pork? ey?!!!

Ingredients:-

Belly Pork
Spring Onions, cut lengthwaysWe served ours over plain Rice Noodles and garnished with a few sliced Spring Onions. To say there are so few ingredients this really packed a punch, flavour wise. The Spring Onions effectively caramelize in the braising juices.
Ginger Sliced
Soy Sauce
Rock Sugar
Shaoxing Wine

Method:-

(1) Rinse the Belly Pork and blanch in Water for a couple of minutes.
(2) Drain and cut into quarters.
(3) In a pan place a good layer of Spring Onions on the bottom, add the ginger and then place the Belly Pork on top skin side down.
(4) Pour over the Shaoxing Wine (Rice Wine), Soy Sauce and sprinkle the Rock Sugar over the top.
(5) Cover the pan and bring to the boil over a medium heat.
(6) Reduce the heat and simmer for 90 minutes.
(7) Turn the Pork so it is skin side up and continue to simmer for a further 90 minutes.

(8) When ready to serve, spoon the liquid over the Belly Pork.

We served ours over plain Rice Noodles and garnished with a few sliced Spring Onions. To say there are so few ingredients this really packed a punch, flavour wise. The Spring Onions effectively caramelize in the braising juices.