Dongpo Pork ???

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600g pork belly - 1 tbsp light soy sauce - 3 cups oil for deep frying - 2 stalks spring oinio - 5 slices ginger - 1 star anisseed - 3 tbsp sugar (seasoning) - 5 tbsp light soy sauce (seasoning) - 150ml shaoxing wine (seasoning) - 100g cooked green vege - 1 tbsp corn flour mix with water, thickening

Instructions

A really good melt in mouth slow braised pork belly. It is named after a Song Dynasty poet, ??? ????? "??????????????????????????????????????" "Pork in Huangzhou is plentythere it costs utterly lowlyThe rich detest it; the poor fluff itslow the fire, hold the water, it comes alive when the time is right" 1. Boiled pork belly until half cooked. Marinade for 10 minutes. Deep fry until golden brown. 2. Arrange fried pork, the remaining ingredients and seasoning onto a steaming tray. Seal well with heat proof plastic wrapper and steam at high heat for 3 hours or until pork is tender. 3. Arrange vege on serving plate and top with dongpo pork. Reheat the gravy and thicken with corn flour water. Pour over pork and serve hot.