# Pork Congee- Cantonese Style

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 400g minced pork
- 2 tsp light soy sauce
- 2 tsp sesame oil
- 2 tsp sugar
- 1 tbsp corn flour
- Generous pinch of salt
- 1/2 tsp ground white pepper
- 1 tbsp preserved vegetable, soaked in hot water for 5 minutes, drained and finely chopped
- 2 cups white rice
- 6 cups water
- ½ tsp salt
- 2 tsp sesame oil
- 1 cup chicken stock
- Ginger, thinly sliced, to serve
- Fried shallots, to serve
- Spring onions, thinly sliced, to serve

## Instructions

1. Combine minced pork with preserved vegetables. Add in light soy sauce, sugar, sesame oil, corn flour, salt and white pepper, mixing well. Make 1 golf ball sized pork ball and set the rest of the pork mixture aside. Bring a small saucepan of water to boil, cook the pork ball and taste. Add more seasoning to the pork mixture if needed, cover and refrigerate till congee is ready.
2. ***To make congee*** Rinse rice twice under cold running water. Drain and put rice, water, salt and sesame oil in a large saucepan. Bring to boil over high heat before

lowering heat and allow congee to simmer till it’s thick and smooth. Stir constantly, occasionally adding more water if congee gets too thick.
3. Add chicken stock and shaping pork mixture into golf sized balls as you go, add pork balls to congee. Bring congee to boil, lower heat and let simmer for ten minutes or till congee is thick and pork balls, cooked. Taste and adjust seasoning if needed. Serve hot with ginger, spring onions and fried shallots. *Serves 6*