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Braised Pork Recipe

Ingredients

- ◆ **Yinghok Braised Pork Sauce:** 150g-180g
- ◆ **Streaky pork:** 800g
- ◆ **Scallion:** 50g
- ◆ **Ginger:** 60g
- ◆ **Water:** 2000g

Instructions

1. **Ingredient Preparation:** Wash the pork belly thoroughly and cut it into uniform cubes.
2. **Sauté to Render Fat:** Place the pork belly cubes in a dry frying pan (no oil needed), then sauté over low heat. Turn the cubes constantly until all sides are browned and the surface turns golden, allowing the fat from the pork to be rendered out (you can pour off some excess fat if desired).
3. **Preparation for Braising:** Heat a separate pot, add 2000 grams of water, and bring it to a boil. Add the braised pork sauce and the sautéed pork belly cubes, then add scallion sections and sliced ginger.
4. **Simmer to Tenderize & Thicken Sauce:** Reduce the heat to low and simmer for 2 hours. Occasionally check the water level during this time to prevent the pot from drying out. Continue simmering until the pork belly becomes tender (easily pierced with a chopstick) and the sauce thickens.

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