

Hong Shao Rou

Prep Time: 10min

Serve: 4

Cook Time: 1 Hour

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Ingredients

1. 500g pork belly cut into cubes around 2 inches
2. 4 tablespoons light soy sauce
3. 2 tablespoons brown sugar broken if u have large pieces
4. 2 inches ginger cut into slices
5. 4 green onions 1 finely chopped for garnish and the left into long sections
6. 1 cup hot water
7. oil for brushing (optional if you are using iron wok)

Instructions

1. Clean and cut the pork belly into cubes around 2 inches long.
2. Boil a large pot of water, add 2 slices of ginger and 2 green onions, cook the pork belly for around 4 minutes. Transfer out and wash with warm water. Set aside and drain.
3. Heat up wok on medium fire; brush some oil on the bottom. Sautee the pork belly until the surface becomes slightly brown. Transfer the pork cubes out to a pre-heat clay pot with green onion and ginger slices laid in bottle or a plate and leave the oil in.