

## Chat Cooking Simmered Pork & Egg 肉蛋ローバー

### Ingredients 材料 : Serves 4

- 1.2 kg of block pork
- 8 boiled eggs
- 4 table spoons of honey
- about 6 table spoons of soy sauce
- 3 table spoons of flour
- about 600ml of water

### Recipe :

1. Tap the eggs and boil.
2. Slice the pork.
3. Boil the pork (to get rid of the fat)
4. Stir fry the pork with honey.
5. Add soy sauce.
6. Sift flour and add water.
7. Taste. Cook for 30 minutes over medium flame.  
Stir occasionally.
8. Add boiled eggs. Cook for another 10 minutes or so.
9. Serve with rice and green vegetables.