

Sweet pork with eggs

Ingredients

- 4 cups sliced pork belly
- 1/2 cup soy sauce
- 1 Tbsp oyster sauce
- 1 Tbsp cooking oil
- 1 Tbsp chopped garlic
- 1" ginger root, peeled and thinly sliced
- 1/2 cup brown sugar
- 3 star anise
- 4 hardboiled eggs, peeled.

Directions

In a large bowl, mix the pork belly with the soy sauce and the oyster sauce and let marinate for half an hour.

Heat oil in a saucepan over medium-high heat. Add the garlic and ginger and stir fry until brown. Stir in the brown sugar and cook, stirring, until it melts. Add the pork belly and the marinade. Cook, stirring, until the fat in the pork turns white. Add enough water to the pot to cover the pork. Let boil, and then turn the heat to low. Add the star anise. Simmer, uncovered, for at least one to two hours or until the sauce reaches the sickness you want (you may have to boil it off at the end). Add the hardboiled eggs and serve.

<http://www.marga.org/food/int/hmong/pork.html>