

Chairman Mao's Red-Braised Pork

Ingredients

- 2 scallions
- 1 lb pork belly
- 1 Tbsp peanut oil
- 1 oz rock sugar
- 3/4" ginger root, sliced
- 1 star anise
- 2 dried red chilis
- 1" cinnamon stick
- 1/4 cup Shaoxing wine
- 1 1/2 Tbsp light soy sauce
- 2 tsp dark soy sauce
- 2 cups water
- salt & granulated sugar to taste

Directions

Trim the scallions and slice them, separating white and green parts. Set aside.

Bring a pot of water to a boil. Add the pork belly and par-boil for 3-4 minutes. Remove, let cool and cut into bite-size cubes. Set aside.

Heat the oil over low heat in a wok. Add the rock sugar and cook until it dissolves and becomes a deep brown color. Raise heat to medium and add the ginger slices, white scallion slices and pork cubes. Stir to make sure the pork is covered by the sugar. Stir in the star anise, red chilis and cinnamon stick. Add the Shaoxing wine, soy sauces and water and bring to a boil. Reduce heat to low and simmer for 40 minutes.

Turn heat up to high, add the green onions and boil until the pork starts to darken and the sauce has reduced. Taste and adjust seasoning/sweetness as needed. Using a slotted spoon remove the pork from the wok and serve.