

Steamed Pork with Rice Powder

Ingredients

- 1 lb pork belly
- 1 green onion, thinly sliced
- 1/2" ginger root, peeled and minced
- 1 Tbsp [Shaoxing](#) or [mijiu](#) wine
- 1 Tbsp dark soy sauce
- 1 Tbsp sweet bean paste or sauce
- 1 tsp sesame oil
- chili sauce and/or chili oil to taste
- 1/4 star anise
- 1/2 tsp rock or white sugar
- salt to taste
- 1/2 cup glutinous rice
- 2 star anise
- 6 [Szechuan peppercorns](#)
- 1 medium potato

Directions

Wash and pat dry the pork belly. Cut the pork into thin slices, about 1 1/2" x 2/3" x 1/4". Place it in a bowl and add the green onion, ginger, wine, dark soy sauce, sweet bean paste, sesame oil, chili sauce and/or chili oil, star anise, sugar and salt. Mix well and let marinade for about 1 hour in the fridge.

Meanwhile, heat a wok or frying pan over medium-low heat. Add the rice, star anise and peppercorns and cook, stirring frequently, for about 5 minutes or until the rice turns yellow. Let cool. Transfer to a food processor and process until it becomes a coarse powder.

Peel potato, slice in two along its greater length, and then cut into thin half-moon slices.

Mix together the pork, rice and potato slices in a steamer bowl. Add salt. Place in a steamer, cover and steam until the pork is cooked through, about 90 minutes.

To serve, transfer each portion to a small bowl and then invert onto a plate.