

# Twice-cooked Chinese Pork



**Serves 6**   **Prep 45 mins**

**Cooking 3h mins**

**Easy**

## Ingredients

2 x 450g pork belly slices, cut into 5 cm chunks  
1 tbsp groundnut oil  
3 tbsp light soft brown sugar  
4 spring onions, chopped  
2 star anise  
1 stick cinnamon, broken  
4 tbsp Shaoxing wine  
3 tbsp light soy sauce  
chicken stock  
spring greens to serve  
leafy greens, to serve  
steamed rice to serve

1. Heat a pan of water until boiling. Drop in the pork pieces, bring back to a simmer and cook for 10 mins, then drain well and leave to cool a little.
2. Heat a large, deep frying pan or casserole and add the oil. Stir in the sugar and cook, stirring for a few minutes until the sugar has melted.
3. Add the spring onions and cook for 2 -3 mins, then add the spices and blanched pork & cook everything together until the pork takes on some colour.
4. Add the wine, soy sauce and just enough stock to almost cover the pork. Put the lid on and simmer gently for 3 hours, Take off the lid for the last half-hour or so and raise the heat so the liquid starts to evaporate. Keep cooking, turning the pork until the sauce is reduced, glossy and coating the pork. Serve with the greens and rice.