

Pumpkin & Pork Stew

- Li Wen Chang, Nom Nom Steam Buns

INGREDIENTS

Pork (belly or butt), 1lb cut into 2" chunks
Pumpkin, 14 oz.
Ginger, 3 half inch slices
Garlic, 5 cloves (or more*)
Star anise, 2 each (*optional*)
Chili flakes, 1 teaspoon (*optional*)
Five spice powder, 1 teaspoon (*optional*)
Rice vinegar, 1.5 Tablespoon
Soy sauce, 1/2 cup
Sugar (white or rock), 1.5 Tablespoon
Rice wine** 1 cup
Water** 1 cup or more to cover the ingredients
Green onion, for garnish
Sesame oil, drizzle when serving

DIRECTIONS

- 1, Sear the meat and then combine all the ingredients *besides pumpkin* into a pot, bring up to boil and then turn down to simmer until the meat is tender (about 1-2 hours).
- 2, Taste, adjust with soy sauce for salt / vinegar for tang, and then add pumpkin and simmer for another 20-30 minutes until pumpkin is soft.
- 3, Garnish with green onions and drizzle with sesame oil and enjoy!

* Li adds double the garlic!

** Li also uses all Shaoxing wine (no water no rice wine).

Notes:

You can substitute pumpkin with daikon radish and carrots, or potatoes.

The leftover braising liquid can be reduced and drizzled on steamed broccoli.

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