## RecipesCh@~se

## **Braised Pork Leg ???**

Yield: 4 min Total Time: 75 min

Recipe from: https://www.recipeschoose.com/recipes/chinese-pig-leg-recipe

## **Ingredients:**

- 1/2 teaspoon five spice powder
- 1/2 teaspoon pepper
- 5 tablespoons light soy sauce
- 5 tablespoons dark soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon cooking wine
- pork leg
- seasoning
- 20 garlic remove skin and wash
- 1/2 tablespoon shallot chopped
- 2 cloves cinnamon stick
- 2 star anise
- 3 slices ginger
- 4 dried chillies remove seed and wash
- 2 tablespoons sugar
- 5 1/16 cups water
- 2 teaspoons chicken powder, with no MSG added
- 1 teaspoon salt

## **Nutrition:**

- 1. Calories: 120 calories
- 2. Carbohydrate: 17 grams
- 3. Cholesterol: 5 milligrams
- 4. Fat: 4 grams
- 5. Fiber: 2 grams
- 6. Protein: 4 grams
- 7. SaturatedFat: 0.5 grams
- 8. Sodium: 2880 milligrams
- 9. Sugar: 7 grams

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