

Dongpo Rou (Chinese Red-cooked Pork Belly)

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-red-cooked-pork-belly-recipe>

Ingredients:

- 3 tablespoons dark soy sauce
- 1/4 cup light soy sauce
- 3/4 cup Shaoxing wine
- 1 cup water
- 4 cloves garlic smashed
- 2 1/4 pounds pork belly skin on
- 2 bunches scallions white and green portions separated
- 4 1/8 tablespoons ginger unpeeled, sliced thinly
- 7 11/16 tablespoons rock sugar
- 7 ounces choy sum or gailan, or other green Chinese vegetable
- 4 scallions thinly sliced, to serve

Nutrition:

1. Calories: 1530 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 185 milligrams
4. Fat: 139 grams
5. Fiber: 4 grams
6. Protein: 30 grams
7. SaturatedFat: 50 grams
8. Sodium: 1750 milligrams
9. Sugar: 15 grams

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