

Chinese Slow-Cooked Pork Shoulder

Yield: 4 min
Total Time: 370 min

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

Ingredients:

- 3 pounds pork shoulder trimmed
- 1 teaspoon Chinese five spice powder
- 1 teaspoon salt
- 3 1/8 cups chicken stock
- 1 cup dark soy sauce
- 2 9/16 tablespoons dark brown sugar packed
- 2 tablespoons toasted sesame oil
- 1/2 teaspoon crushed red pepper
- 4 spring onions cut into 5-cm pieces
- 1 garlic head, halved
- 1 fresh ginger 5-cm knob unpeeled, thinly sliced
- 8 dried shiitake mushrooms optional
- Chinese egg noodles Hot cooked, for serving