

Northern Chinese Sour Cabbage Stew with Glass Noodles

Yield: 6 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/glass-noodle-recipe-chinese>

Ingredients:

- 4 cups water
- 1 pound pork belly or double the amount of meaty pork ribs, i.e. 2 lbs/900g
- 2 tablespoons Shaoxing wine
- 4 slices ginger
- 2 scallions
- 1 teaspoon Sichuan peppercorns
- 1 star anise
- 1/2 teaspoon salt
- 3 cloves garlic finely minced
- 2 tablespoons light soy sauce
- 1/4 teaspoon sugar
- chili oil unchecked?, optional, to taste
- 1 pound cabbage Chinese sour, can substitute sour mustard or sauerkraut
- 2 tablespoons vegetable oil
- 3 slices ginger julienned
- 2 scallions white part julienned, green parts chopped
- 1 tablespoon oyster sauce
- 1 cup chicken stock optional
- 3 ounces potato starch noodles dried sweet, or other dried glass noodles, soaked/prepared according to package instructions
- 1/4 teaspoon white pepper
- salt unchecked?, to taste

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 55 milligrams
4. Fat: 48 grams
5. Fiber: 2 grams
6. Protein: 10 grams
7. SaturatedFat: 15 grams
8. Sodium: 810 milligrams
9. Sugar: 1 grams

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