

BRAISED PORK BELLY IN SOY SAUCE

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-bean-curd-skin-recipe>

Ingredients:

- 1 1/8 pounds pork belly ???, cut into thick strips
- 4 hardboiled egg shelled
- 2 pieces beancurd Firm, ??, cut into quarters
- 6 shiitake mushrooms soak till soften
- beancurd stick Some Dried, ??, optional
- 2 1/8 cups hot water
- 2 star anise
- 3 cloves
- 1 cinnamon stick
- 5 cloves garlic crashed
- 3 shallot
- 2 tablespoons light soy sauce
- 2 tablespoons dark soy sauce
- 1/2 tablespoon oyster sauce
- 1 tablespoon cooking wine
- 1 teaspoon sesame oil
- 1/2 teaspoon sugar

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 300 milligrams
4. Fat: 73 grams
5. Fiber: 1 grams
6. Protein: 22 grams
7. SaturatedFat: 25 grams
8. Sodium: 1110 milligrams

9. Sugar: 1 grams

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