

Chinese Style Braised Pork Feet

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/kansui-pig-s-feet-chinese-recipe>

Ingredients:

- 2 pork feet 1 kilograms / 2 pounds, each one chopped into 6 pieces
- 1 ginger thumb-sized piece of, thickly sliced
- 1 ginger thumb-sized piece of, coarsely smashed, *see footnote 1
- 1/2 cup scallion white part of, or green onion
- 3 dried chili peppers *see footnote 2
- 1 star anise and 1/2
- 3 cloves
- 1 tablespoon sugar crystal, or white sugar
- 2 tablespoons light soy sauce
- 1 tablespoon dark soy sauce
- 3 tablespoons Shaoxing wine Chinese, or Japanese sake
- 2 teaspoons salt

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 15 grams
3. Fat: 0.5 grams
4. Fiber: 2 grams
5. Protein: 2 grams
6. Sodium: 1860 milligrams
7. Sugar: 5 grams

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