

蘿蔔燒肉 (PORK BELLY AND TURNIP)

(YIELD: 6)

INGREDIENTS

1. 1 lb pork belly
2. 1 daikon (~1 lb), 4 carrots
3. 1/4 cup of soy sauce
4. 1/2 cup of water
5. 1 tablespoon of ice sugar cubes
6. 1/4 cups of cooking wine (less if the meat doesn't smell that bad)

PREPARATION

1. Bring everything to a boil over high heat. Reduce heat to medium low; cover and simmer until pork and daikon are tender, about 40 minutes to an hour. Add salt to taste if needed.