



China, with Meng Meng and Wen Wen
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Past recipes at cpldcooking.weebly.com

China is a huge country, with many diverse regional cuisines. Today, we're enjoying dishes representative of northern and southern China.

BRAISED CHICKEN

Ingredients:

chicken thighs
salt and pepper
garlic powder
ginger
garlic
potato
mushrooms
onions
green/red pepper
braised chicken sauce

Directions:

Season chicken with salt, pepper, garlic, and ginger.
Fry the chicken with ginger and garlic until it is nicely browned.
Add potatoes, mushrooms, and braised chicken sauce with water.
Stew for 45 minutes.

TAIWAN BRAISED PORK

Ingredients:

Pork Belly with skin on, cut into strips
Shallots (or red onion), thinly sliced plus oil for frying
Shitake mushrooms, rehydrated and diced
Eggs, hard boiled
Garlic, minced
rock sugar
light/dark soy sauce
Chinese spice
green vegetables

Directions

Fry sliced shallots in oil until crispy.
Fry pork belly strips (without oil) until slightly golden, then add aromatics, seasonings, fried shallots, shitake mushrooms, eggs and water. Leave to simmer until tender.
While waiting, cook rice and blanch green vegetable of your choice.
Assemble the bowl once the pork is done.