



Recipe created exclusively for Tsingtao Beer by Chinese Master Chef Martin Yan

Red Cooked Pork with Beer

Marinade:	2 pounds boneless pork shoulder or pork belly, cut into 2-inch pieces
2 tablespoons dark soy sauce	
3 tablespoons light soy sauce	
1/2 teaspoon Chinese five-spice powder	3 tablespoons vegetable oil

Sauce:	6 green onions, cut into 2-inch-long pieces
1 cup chicken broth	2 carrots, peeled and roll-cut into 1-inch pieces
1 cup Tsingtao Lager beer	1 small onion, cut into 6 wedges
3 tablespoons soy sauce	8 ounces daikon, cut into 1-inch pieces
2 tablespoons dark soy sauce	
2 tablespoons hoisin sauce	
1/4 cup packed dark brown sugar	
Six quarter-sized slices ginger, lightly crushed	

Combine all the marinade ingredients together in a large bowl. Add the pork, stirring to coat. Cover, refrigerate, and marinate for 4 hours or overnight.

Place a wok over high heat until hot. Add the oil, swirling to coat the sides. Add half of the pork and cook, turning, until browned on all sides, about 5 minutes. Remove the pork with a slotted spoon to a large clay pot. (If you don't have a clay pot, use a large saucepan with a lid.) Repeat with the remaining pork.

Add all the sauce ingredients to the pot with the pork and add enough water to just cover, about 1 cup. Place the clay pot over medium heat and bring to a simmer. Reduce the heat to medium-low, cover, and simmer gently until the meat is tender, about 1 hour. Tuck the green onions, carrots, onion, and daikon into the cooking liquid and continue to cook, covered, until the vegetables are soft and the meat is fork-tender, about 30 minutes. Serve from the clay pot, or transfer to a serving plate. Makes 4 Servings.

Enjoy responsibly.
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