

INGREDIENTS:

1.5kg piece of belly pork
4 tablespoons dry sherry
2 star anise
1 small cinnamon stick
Two-inch piece of root ginger,
peeled and thinly sliced
1 teaspoon dried chilli flakes
200ml soy sauce
1 tablespoon redcurrant jelly
3 tablespoons balsamic
vinegar
100g whole peeled garlic
Water
Oil

TIME: 3 hours 30 mins

SERVING: 4-6 people



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Place the pork in a wide, shallow pan, cover with water, bring to the boil, skim off any impurities, add the sherry and simmer for 30 minutes. Add the ginger, chilli flakes, soy sauce, redcurrant jelly, balsamic vinegar, star anise and cinnamon, cover and cook gently for two to three hours, carefully turning the meat several times. Add the garlic after one hour. When cooked, remove the meat and strain the stock into a clean pan and reduce to a syrupy consistency. Slice the cooked pork and crisp under the grill, pour the sauce over and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: