

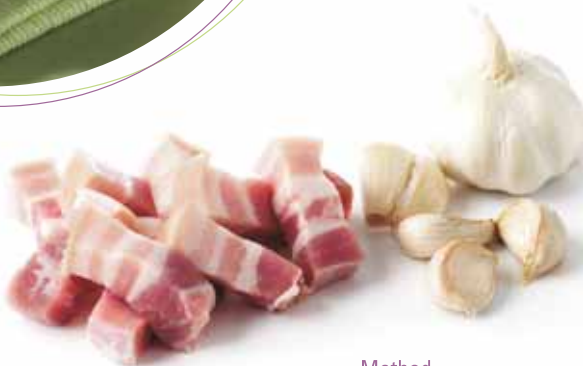


# Tau Yew Bak — Stewed Pork in Dark Soya Sauce

Serves: 4 to 6

Preparation Time: 10 minutes

Cooking Time: 1 to 1½ hours



## Ingredients

500g	frozen cubed pork belly, defrosted in the fridge for 8 hours
20 cloves	garlic, peeled
2 to 2½ tbsp	sugar
3 to 4 tbsp	standard dark soya sauce
2½ cups	water
½ tsp	salt (optional)

## Method

1. Wash and pat the pork dry with paper towels.
2. Smash garlic cloves open with the back of a cleaver, still leaving them whole.
3. Put wok on medium heat and add the sugar. It will melt in about 1 minute and keep on stir frying till the melted sugar is golden brown.
4. Add the dark soya sauce, water, garlic and pork. The sugar will harden and you need to scrap the bottom of the wok to remove the hard sugar from the pan so that it will melt in the gravy.
5. Turn to high heat and when it boils, turn to medium heat and simmer for 1 to 1½ hours till the gravy is thick and the pork is tender. If the water evaporates too quickly, add a little boiling water.

