

Chinese Pork Stew with Daikon

<http://unihomemaker.com/2012/10/04/chinese-pork-stew-with-daikon/>

Ingredients:

- 1 1/2 pounds of boneless country style pork ribs, cut about 1"-2" cube
- 1 medium size daikon, peeled and cut about 1" thick
- 3 large carrots, peeled and cut about 1"-2" thick
- 4 scallions divided, finely chop 1 scallion & cut in half the other
3 scallions
- 1/2 cup of soy sauce
- 1/2 cup of rice wine (I got this from my local Asian market but you can substitute this for dry sherry)
- 1-1 1/2 cups of water
- 3-4 pieces of rock sugar (I got this from my local Asian market but you can use granulated sugar or brown sugar)
- 1/8 teaspoon of salt

Preparation:

In a 4-quart sauce pan over medium high heat combine pork, daikon, carrots, scallions (cut in half), soy sauce, rice wine, water, sugar and salt. Cover pot and let it come to a boil. Reduce heat to medium low or low. Simmer until pork and daikon are tender, about 1 hour. Check for seasoning and garnish with finely chopped scallions. Serve with rice.