

## Ground Pork and Preserved Egg Congee (Porridge)

<http://unihomemaker.com/2013/07/22/ground-pork-and-preserved-egg-congee/>

### *Ingredients:*

- 1/2 pound of ground pork (not lean)
- olive oil
- 1 leek, sliced
- 1 cup of medium-grain rice
- salt to season
- 5-6 cups of water
- 3 preserved eggs, diced
- scallion, finely chopped (optional)
- fresh cilantro, roughly chopped (optional)
- white pepper

### *Preparation:*

In a medium size pot (I used a 3 quart stock pot) over medium high heat, add olive oil and ground pork. Crumble and brown pork. Add leek and sauté them until soft, about 1-2 minutes. Add rice. Lightly sauté the rice until it has absorbed most of the pork juice, about 3-5 minutes. Season with salt. Add water (start with 5 cups and see if you'll need that last cup at the end if the consistency isn't to your liking) and continue to stir. Turn the heat down to medium low, cover and let the rice simmer for 40-45 minutes. By then, most of the water will have been absorbed. Stir the porridge and see if the consistency is to your liking. If not, add more water (5 cups was fine for me). Stir in preserved eggs and let it simmer for another 10-15 minutes. At this point, the porridge is ready. Check for seasoning. Add chopped scallions and cilantro, if desired and sprinkle some white pepper.