

## **Sichuan Double cooked pork**

### **[Ingredients]**

Pork belly

Leeks

Spicy thick broad-bean sauce (Douban Jiang)

Sweet bean sauce (Tianmian Jiang)

Black bean sauce

Chicken essence powder (mushroom soup could be a replacement)

Cooking wine

Chilli powder

Sugar

Vegetable oil or olive oil

### **[Directions]**

1. Slice the pork belly
2. Boil some water in a pot, and put the pork belly in the water for 30 minutes
3. Pour some vegetable oil into a pot and let it heat. When the oil is hot, put the streaky meat into the pan, and fry it for about 5 minutes. While being fried, the streak oil will release oil and it won't taste so fat
4. Strain the fried pork belly over another pot.
5. Put some thick broad-bean sauce and black bean sauce into the empty pan, and put the sliced leeks into the pan and fry it. You can adjust the amount of the thick broad-bean sauce according to your own taste.
6. Pour some cooking wine into the pan.
7. Add some sweet sauce, chicken essence powder, sugar, and chilli powder into the pan. Fry it and turn off the heat when the sauce is ready. Enjoy!