

Steamed Eggs with Crispy Pork

Ingredients

4 oz Ground Pork
1 1/2 t Rice Wine
1 1/2 t Soy Sauce
1/2 t Dark Soy Sauce
1 T Water
1 T Ginger (grated)
1/4 t Sugar
1/2 t Cornstarch
3 Eggs
0 Unknown Chicken Broth (same volume as eggs)
0 ds Salt
1 t Sesame Oil
1 T Vegetable Oil
1 Green Onion (chopped)

Instructions

1. In a small bowl add pork, rice wine, 2 soy sauces, 1 tablespoon water, ginger, sugar, and cornstarch. Stir until the meat has absorbed any standing liquid. Marinate for 15-20 minutes.

2. Meanwhile, crack 3 eggs into a liquid measuring cup and note the volume. Pour the eggs into a large bowl, add dash of salt, and beat for at least 1 minute. Measure the same volume of water, and add it to the bowl. Do the same with the chicken broth. Whisk the mixture all together along with 1 teaspoon sesame oil, and make sure everything is combined.

3. Place a heat-proof shallow bowl in a steamer over high heat. Once boiling, turn the heat down to a simmer. Then, pour the egg mixture into the heated bowl through a fine mesh strainer. Cover

Steamed Eggs with Crispy Pork

the steamer, turn up the heat to high, and steam the eggs for 15 minutes. Check to see if eggs are cooked through, otherwise keep steaming.

4.Heat a wok over high heat until it starts to smoke. Add 1 tablespoon oil. Brown the marinated meat over high heat until any liquid has cooked off and the bits of ground meat are crispy. Avoid stirring too much in order to give the meat a chance to brown and crisp.

5.Add in the chopped green onion, mix well and turn off the heat. Once the steamed eggs are done cooking, remove from the steamer, top with the cooked meat, and serve!