

# Steamed Pork with Salted Duck Egg

## Ingredients

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- 8 oz Ground Pork
- 4 Dried Black Mushroom (soaked and minced)
- 2 Salted Duck Egg
- 4 Ginger Slices (finely minced)
- 2 t Corn Starch
- 1 t Sesame Oil
- 1/2 t Soy Sauce
- 3/4 c Warm Water
- 1/4 t White Pepper
- 1 Green Onion (sliced)

## Instructions

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- 1.Begin by soaking dried black mushrooms in hot water for a few hours/over night to soften.
- 2.Add water to a steamer and bring it to a boil.
- 3.To prepare mushrooms cut off stem and mince finely.
- 4.Clean duck eggs and crack eggs into a bowl. Next remove egg yolks and mince finely. Add yolks back into the bowl.
- 5.Add ground pork, mushrooms, salted eggs and ginger into a heat-resistant shallow dish.
- 6.Add corn starch, sesame oil, soy sauce, warm water, and white pepper into the minced pork.
- 7.Mix well and smooth the surface. Cover the dish with a lid.
- 8.Steam dish for 30 minutes or until cooked through. Pork will change color. Top with green

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onions and serve with rice.