

Pork and Preserved Egg Congee

Ingredients

3/4 c Rice (rinsed and drained)
8 c Water
1/2 lb Pork Shank
1 lb Pork Bones
1 Ginger (2-inch piece, sliced)
3 Preserved Duck Eggs (peeled,
rinsed, and chopped)
2 T Rice Wine
2 t Salt (plus more to taste)
1/4 t Sesame Oil
2 Green Onions (sliced)
1/4 c Cilantro (chopped)
0 ds White Pepper

Instructions

- 1.Fill half of a medium pot with water and place on high heat until boiling. Add the pork shank and bones and boil for 3 minutes. Remove the pork and rinse under cold water.
- 2.Using the Instant Pot insert add rice, pork shank and bones, ginger, rice wine, 1 teaspoon salt, and water.
- 3.Close lid and make sure pressure valve is locked. Cook at High Pressure for 35 minutes. Turn off the heat and Natural Release for 20 minutes. Manually release the remaining pressure by carefully turning the venting knob. Open the lid carefully.
- 4.Remove pork shank and bones and place into large bowl. Remove meat from bones and shred the shank. Season pork with 1 teaspoon salt, sesame oil, and

Pork and Preserved Egg Congee

a dash of white pepper.

5. Press sautÃ© button on the Instant Pot and stir congee. Add the preserved eggs and shredded pork into the insert. Cook until eggs are heated through. Add green onions and cilantro. Season with additional salt, if needed. Serve immediately.