

# Lu Rou Fan

## Ingredients

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1 T Vegetable Oil	3 Shallots (minced)
6 clv Garlic (minced)	1 t Five Spice Powder
1 Ginger (2-inch piece, sliced)	1 Cinnamon Stick
3 Star Anise	5 Shiitake Mushrooms (dried and
rehydrated)	20 oz Ground Pork
2 t Sugar	3 T Soy Sauce
2 T Dark Soy Sauce	1/3 c Rice Wine
2 T Water	8 Eggs (hard boiled)
3 Green Onions (chopped)	2 t Cornstarch
1 Tangerine Peel	

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## Instructions

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1. Soak shitake mushrooms in a small bowl and fill with water. Microwave mushrooms for 2 minutes until soft and plump. Set aside to cool. Once cooled, wash mushrooms and thinly slice. Reserve the mushroom liquid.
2. In the insert of an Instant Pot, add oil. Press the "Saute" button on "more" and wait until the oil heats up. Add in your shallots, garlic, and ginger then stir fry for a minute until fragrant.
3. Add in the mushrooms, five spice powder, cinnamon stick and star anise, and cook for 30 seconds. Add the pork then use your spatula to break it apart, ensure that the meat is well-combined with the spices and browned.
4. Take the reserved mushroom water and measure out 1 1/2 cup. Pour it through a filter to get all the grit out and add it to the pot. Add the sugar, soy sauce, dark soy sauce, and rice wine, and then give everything a good mix.
5. Turn off the Instant Pot and lock in the lid. Toggle the switch to "Sealing". Press the "Manual" button on high pressure and set for 30 minutes. Once timer is up, do a quick release to release the pressure and take off the lid.
6. Meanwhile, place the eggs in a small pot half filled with water and boil for 15

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minutes until eggs are hard boiled. Remove the shells and set aside. In a small bowl mix the corn starch and 2 tablespoons of water, then set aside.

7. Press the "Saute" button adjust to low and add the hard-boiled eggs to the pot. Mix the corn starch slurry one last time and add it to the pot. Simmer pork for another 15 minutes, stirring occasionally until sauce has thickened to desired consistency. Discard ginger, cinnamon, and star anise, then add green onions. Mix well and serve immediately with rice.