

KAU YUK RECIPE

INGREDIENTS

- 1 lb. Pork Belly
- 1 lb. Taro
- 1 tbs. Dark Thick Soy Sauce
- 1 tbs. Vegetable Oil
- 2½ Cubes Red Fermented Bean Curd (Nam Yu).
- 1½ tbs. Brown Sugar
- 1 tsp. Chinese Five Spice Powder
- 1 tsp. Hawaiian Salt
- Fresh Cilantro

RECIPE

- Cut Pork Belly into 1/2" by 2-1/2" to 3" pieces. In a sauce pan of water, boil the sliced pork for 20 minutes. Remove from water and coat with Soy Sauce.
- In a large sauce pan or skillet, heat Vegetable Oil and fry Pork Belly to give it color.
- Add the remaining Soy Sauce from marinade into the pan along with the Fermented Bean Curd, Brown Sugar, Chinese Five Spice Powder and Hawaiian Salt. Add 1/4 cup of water and simmer Pork for 20 minutes. Add additional water if needed.
- Peel Taro and cut into half moon slices to match the size of the Pork. In a steamer-safe bowl, place the Pork skin side down. Alternate Pork and Taro placing the best pieces on the bottom as this will become the top after cooking, and pour sauce over.
- Place in a steamer, cover with lid and cook for 2 - 2½ hours until the Pork and Taro are tender. Periodically check the water level in steamer.
- Finally, place another empty bowl upside down on the bowl of Kau Yuk then carefully flip over to transfer the contents. Skim oil, garnish with Fresh Cilantro and serve hot.