

Chinese Pork Belly Zong Zi

<http://userealbutter.com/2011/02/22/chinese-pork-belly-zong-zi-recipe/>

adapted from Chinese Snacks by Huang Su-Huei

3 cups sticky rice (also called glutinous, sweet, or pearl rice)
20+ bamboo leaves (they will be larger if you use 2 leaves, smaller if using 1 leaf per zong zi)
butcher's string (10-20 long pieces about 2 feet or longer)

1 lb. pork belly
3 tbsps soy sauce
2 tbsps sliced, fried shallots
1/2 tbsp cooking wine
1 tsp sugar
1/4 tsp ground pepper
12 Chinese black mushrooms, rehydrated, stemmed, and sliced in half or quarters
4 tbsps vegetable oil, something flavorless – not olive or sesame
1/4 cup dried shrimp, chopped
1 1/2 tbsps soy sauce
1/2 tsp salt
1/4 tsp ground pepper
6-10 salty egg yolks, cut in half (optional)

Rinse the rice until the water runs clear and soak it overnight. Drain the rice. Rinse the bamboo leaves and string then boil them in a large pot for 5 minutes. Remove and drain. Slice the pork belly into 1-inch thick pieces. Marinate the pork for 30 minutes in 3 tablespoons of soy sauce, 2 tablespoons of fried shallots (you can get those in an Asian grocery store), 1/2 tablespoon cooking wine (I use Shoaxing cooking wine), 1 teaspoon of sugar, and 1/4 teaspoon ground black pepper. Place the pork, marinade, and the mushrooms in a medium saucepan and simmer covered for 30 minutes. Heat four tablespoons of vegetable oil in a large pan over high heat. Stir fry the dried shrimp until fragrant. Add the rice, 1 1/2 tablespoons soy sauce, 1/2 teaspoon salt, and 1/4 teaspoon pepper to the shrimp and stir until well-mixed (this step, I accidentally overlooked – but it still tasted great).

Overlap two bamboo leaves lengthwise, head to tail (or just use one leaf). Curl the base in toward itself to create a cone at the bottom of the leaf (see photos if you don't get what I'm talking about). Make sure the base of the cone is closed and won't leak rice out. Put a few large spoonfuls of the rice mixture into the cone to fill halfway. Add a piece of pork and mushroom and (if using) egg yolk. Top with another spoonful or two of rice mixture until almost full. Gently pinch the sides of the cone rim in and fold the top of the bamboo leaf over and wrap around (how you do this is up to you, but I'm pretty sure I didn't wrap mine properly). Tie the zong zi shut with the string. Place the zong zi in a large pot and cover with water. Bring water to a boil and then reduce to low and cook

covered for an hour. I chose to steam mine in a pressure cooker with steam basket (30 minutes on high pressure, natural depressurization). Serve hot.