

Salty pork congee from rice cooker
(咸瘦肉粥)

This recipes use Zojirushi ZCC10 rice cooker with “**Porridge**” setting

Ingredient:

1 cup rice (rice cooker cup size about 6 oz.)
7 cup water. Cut pork into small piece.
8 oz of pork
1 tablespoon garlic, minced
1 tablespoon ginger, minced
Salt

Garnishes:

2 tablespoons scallions, chopped

Direction:

1. Marinate pork with 2 teaspoon of salt for 8 hour in refrigerator, overnight preferred.
2. Put rice, water and pork into rice cooker, set for “**Porridge**” setting and start cooking.
3. When Porridge is done (about 1 hour), put garlic, ginger and use plastic or wood spatula to stir for a minute.
4. Season with salt to suit your taste. Let stand 10 minute then serve. Garnish with scallion.

