

Quick Taiwanese Pork Rice

YIELD Serves 4

TIME 1 hour



Why This Recipe Works

For a quicker version of this long-simmered dish, we used ground pork instead of pork belly to create a rich, savory meat sauce in just 30 minutes of cooking instead of the usual two hours. The ground pork was simmered with several flavor-packed ingredients, including dried shiitake mushrooms and the liquid they're rehydrated in, fried shallots, two types of soy sauce, and five-spice powder, which all gave the meat a deep, complex flavor in a short amount of time. Dark soy sauce lent the pork sauce a sweet roastiness and a dark color.

Gather Your Ingredients

- ☐ **2** cups hot water
- ☐ **¼** ounce dried shiitake mushrooms, rinsed
- ☐ **2** tablespoons vegetable oil, divided
- ☐ **2** garlic cloves, minced

Before You Begin

- * If you can't find Shaoxing wine, you can use dry sherry. Serve with steamed rice and top with soft-cooked eggs, steamed vegetables, fried shallots, and scallions, if desired.

Instructions

- 1.** Combine **2 cups hot water** and **¼ ounce dried shiitake mushrooms** in bowl. Let sit until mushrooms are tender, about 15 minutes.

- ☐ ½ teaspoon grated fresh ginger
- ☐ 1 pound ground pork
- ☐ **Pinch** table salt
- ☐ 2 tablespoons Shaoxing wine
- ☐ 2 cups chicken broth
- ☐ 1 tablespoon soy sauce
- ☐ 1 tablespoon dark soy sauce
- ☐ 1 tablespoon packed brown sugar
- ☐ ¼ teaspoon five-spice powder
- ☐ ½ cup fried shallots
- ☐ 4 cups cooked white rice

Toppings (optional)

- ☐ Soft-cooked eggs
- ☐ Steamed vegetables
- ☐ Fried shallots
- ☐ Thinly sliced scallions

2. Drain mushrooms, reserving liquid. Remove and discard mushroom stems. Finely chop mushrooms.
3. Heat **1 tablespoon vegetable oil** in 12-inch nonstick skillet over medium-high heat until shimmering. Add mushrooms, reduce heat to medium, and cook until golden brown, 1 to 2 minutes, stirring constantly.
4. Add **2 minced garlic cloves** and ½ **teaspoon grated fresh ginger** and cook until fragrant, about 1 minute, stirring constantly.
5. Add remaining **1 tablespoon vegetable oil, 1 pound ground pork**, and **pinch salt** to skillet and cook over medium-high heat until browned, breaking up meat into small pieces, 5 to 7 minutes.
6. Add **2 tablespoons Shaoxing wine**, scraping up any browned bits, then stir in ¼ **cup reserved mushroom soaking liquid, 2 cups chicken broth, 1 tablespoon soy sauce, 1 tablespoon dark soy sauce, 1 tablespoon packed brown sugar**, and ¼ **teaspoon five-spice powder**.
7. Bring to boil and add ½ **cup fried shallots**.
8. Cover skillet, reduce heat to medium, and simmer vigorously, until broth is mostly absorbed and pork is tender, about 20 minutes. (If sauce reduces too quickly, add more water, 1 tablespoon at a time.)
9. Serve pork sauce with steamed rice and desired toppings.