

Taiwanese Meat Sauce

20

40

total time: 60 min

ludicrously easy!



1 tablespoon oil
1 medium onions (diced)

1

medium heat

sweat onions 5 min

1 lb ground pork

2

brown on medium-high heat

break apart clumps

10 shitake mushrooms (diced)
1 tsp Chinese five spice powder
1 tbsp brown sugar

3

1/2 cup water
1/2 cup soy sauce
2 tbsp black vinegar
to taste salt

4

bring to boil

cover and simmer 45 min

Done!



PictoRecipe™
The visual way to cook

4 servings

main course

gluten-free

A hearty meat sauce, to be served over rice or Asian noodles.

Browning the meat is very important -- don't just dump all the ingredients in the pot at once. If you are soaking dried mushrooms, use the mushroom "juice" in place of water. If you cool it and put it in the fridge overnight, it's even better the next day.

Source: A PictoRecipe original.

Visit PictoRecipe.com for more recipes!

Cooking is fun!

