

HAWAIIAN-STYLE BRAISED PORK WITH STIR-FRIED CABBAGE

Braised Pork

3½ pounds boneless country-style pork spareribs, cut into 1½-inch cubes
2 tablespoons vegetable oil, divided
6 garlic cloves, minced
4 green onions, chopped (about ¼ cup)
2 tablespoons peeled fresh ginger, minced
1 14-ounce can low-salt chicken broth, divided
⅓ cup soy sauce
1 tablespoon dark brown sugar
¼ teaspoon dried crushed red pepper
¼ teaspoon Chinese five-spice powder
1½ tablespoons cornstarch

1. Sprinkle cut-up pork with salt and pepper.
2. Heat 1 tablespoon of oil in large heavy non-stick pot over medium-high heat; sauté ⅓ of pork until brown, about 6 minutes; transfer to bowl; repeat with remaining pork. (Note: may need more oil in regular pan.)
3. Add remaining tablespoon of oil to pan; add garlic, green onions, and ginger to pot; sauté 1 minute, stirring constantly.
4. Add 1½ cups broth, soy sauce, sugar, crushed red pepper, and five-spice powder to pot; bring to boil, scrapping up any brown bits.
5. Return pork & juices to pot; bring to boil; reduce heat to medium-low, cover and simmer until pork is very tender, about 1 hour 15 minutes.
6. Stir remaining broth and cornstarch in cup to dissolve; mix into pork and simmer until gravy thickens, stirring occasionally, about 3 minutes; taste and add salt and pepper if needed.

Stir-Fried Cabbage

2 tablespoons vegetable oil
1 tablespoon minced peeled fresh ginger
1 2-pound green cabbage, quartered, cored, very thinly sliced
6 green onions, chopped
1 tablespoon oriental sesame oil

1. Heat vegetable oil in heavy large non-stick pot over medium-high heat.
2. Add ginger and stir 30 seconds.
3. Add half of cabbage and toss until wilted, about 4 minutes.
4. Add remaining cabbage, green onions, and sesame oil; toss until all cabbage is crisp-tender, about 4 minutes.
5. Season to taste with salt and pepper.

Serve pork & cabbage with steamed rice. Makes 6 to 8 servings.